

Apricots

SURPRISE MUFFINS

Makes approximately 6 muffins

INGREDIENTS SUPPLIES

- 1 6-7 oz. pkg. cinnamon muffin mix
- milk
- canned apricots
- muffin pan
- paper muffin cup liners
- mixing bowl
- mixing spoon
- measuring cup

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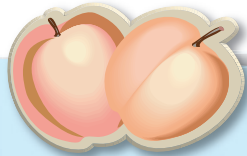
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NOTE TO GROWN-UPS

Feel free to offer your child additional apricots when eating their muffin. Refer to the muffin package directions for the specific yield and baking time.

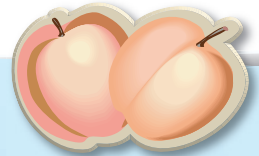


DIRECTIONS

1. Preheat the oven according to package directions.
2. Invite your child to wash their hands and join you for a cooking activity.
3. Tell your child they will be making muffins and hiding something inside of them.
4. Ask your child to pour the mix in a bowl.
5. Measure and add the milk according to the package directions and stir until batter is just blended.
6. Put the muffin liners in the pan.
7. Put enough batter in the bottom of each cup to cover it.
8. Place one apricot in each cup.
9. Put enough batter over each apricot to cover the apricot and fill the cup to 3/4 full.
10. Bake according to package directions or until the muffins are lightly browned and a toothpick inserted in the muffin comes out clean.
11. Remove from oven, cool and eat!

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