



Knowledge Organiser: Baking Muffins

Years 3-4



Key Knowledge:

Savoury muffins

A savoury muffin is a small baked good but rather than chocolate or fruit, these muffins have cheese and vegetables added to the mixture.

Some savoury muffins include cheese, peppers, sweetcorn, spinach, and carrot. Look up recipes and see which savoury ingredients are more popular. What flavours do you like best?



Key skills

Whisking

Whisking is a technique needed to mix the dry ingredients together in our recipe. It involves stirring the mixture around the bowl. Using a whisk combines the ingredients more quickly than using a wooden spoon.

Top tips:

Use your wrist: when you use your entire arm it can become tiring, keep your arm still and allow your wrist to do the work.

Draw the number 80 with your whisk to reach every side of the bowl. Move your wrist in a figure eight, followed by a circular motion then repeat until the contents are mixed.



Key Vocabulary:

Vocabulary	Definition
ingredients	Foods that are combined to make a mixture.
hygiene	Practices that maintain health and prevent disease through cleanliness.
recipe	A set of instructions for preparing a particular dish.
technique	A way of carrying out a particular task. (whisk, mix, grate)
bake	To cook by dry heat, typically in an oven

Time line of learning:

Research a variety of flavoured muffins

Design a muffin with savoury ingredient.

Bake the muffins using a variety of techniques

Test: how did the muffins look and taste

Evaluate the skills used and the end product.