

## Kitchen Chemistry Homework #6

### **Homework Questions:**

1. How does the texture of the muffin affect how it tastes?
2. What should you think about when you are deciding what to add into the basic muffins?
3. Are you going to make sweet or savory muffins? What are the differences?
4. Are muffins generally healthy? Are you muffins you making healthy?
5. What made you decide to add the ingredients that you did?
6. Did the muffins turn out edible?
7. How would you improve the recipe next time?