

Running Record - 'Banana Muffins'



LiteracyPlanet Level :LP7 (Word count:267)

Student Name			
Date			
Errors:		Accuracy Rate:	
Self-corrections:		Self-correction Ratio:	

Sentence	E	SC	E M S V	SC M S V
Bananas start off green and turn yellow as they ripen. When bananas get very ripe, they start to get black spots on them.				
Ripe bananas are still good inside but the flavour can be quite strong. Instead of wasting ripe bananas, you could cook banana bread or muffins.				
This recipe will show you how to make some mini banana muffins. It makes about 24 muffins.				
Before you start cooking, remember to wash your hands. This recipe uses a hot oven so ask an adult to help you.				

<p><b>Banana Muffins</b></p> <p><b>You will need:</b></p> <p>2 ripe bananas</p> <p>2 eggs</p> <p>100g of melted butter</p> <p>1 teaspoon of vanilla</p> <p>1 1/4 cups of self-raising flour</p>				
<p><b>You will also need:</b></p> <p>fork</p> <p>spoon</p> <p>mixing bowl</p> <p>muffin tray</p> <p>spatula</p> <p>oven mitts</p>				
<p>What to do:</p> <p><b>Step 1</b></p> <p>Peel the bananas and put them in the bowl.</p> <p><b>Step 2</b></p> <p>Use the fork to thoroughly mash the bananas.</p>				
<p><b>Step 3</b></p> <p>Crack the eggs on top of the mashed banana.</p> <p><b>Step 4</b></p> <p>Pour the melted butter on the banana and egg.</p> <p><b>Step 5</b></p>				

Add the vanilla.				
<p><b>Step 6</b></p> <p>Mix until well combined.</p> <p><b>Step 7</b></p> <p>Add the flour to the banana mixture.</p> <p><b>Step 8</b></p> <p>Stir gently until just combined.</p>				
<p><b>Step 9</b></p> <p>Spoon the mixture into a mini muffin tray.</p> <p><b>Step 10</b></p> <p>Bake at 180 degrees for 15 minutes.</p> <p><b>Step 11</b></p> <p>Remove from the oven and let the muffins cool.</p>				
<p><b>TIP</b></p> <p>If you only have one mini muffin tray, repeat steps 9 – 11 until you have used all the mixture.</p> <p><b>TIP</b></p> <p>This recipe will make 12 regular sized muffins. Cook regular sized muffins for 25-30 minutes at 180 degrees.</p>				
<b>Total:</b>				

Recorded Observations:

