

# Let's Get Cooking! / ¡vamos a cocinar!

## RECIPE CONTEST 2024 / CONCURSO DE RECETA

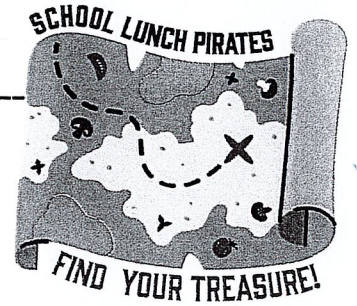


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Teacher's Name / Nombre del Profesor: Mrs. Chung

School Name / Nombre de Escuela: AVMS

Grade Level / Nivel del Grado: 6



Recipe Title / Título de Receta: \_\_\_\_\_

Ingredient List / Lista de ingredientes:

\_\_\_\_\_ **Recipe title:** Sweet potato and banana cinnamon muffins \_\_\_\_\_  
\_\_\_\_\_

\_\_\_\_\_ **Ingredients list:** \_\_\_\_\_  
\_\_\_\_\_

\_\_\_\_\_ **1 sweet potato; 1 banana, 1 2/3 cups flour, 1/2 cup olive oil, 2 eggs** \_\_\_\_\_  
\_\_\_\_\_ **1 cup sugar, 1 tsp cinnamon, 1/2 tsp salt, 1 tsp baking soda, 1/2 tsp baking powder** \_\_\_\_\_

Instructions / Instrucciones:

**Instructions:**

Preheat oven to 350 degrees F; combine dry ingredients; boil the sweet potato and mash it, then mash the banana and mix it the sweet potato; mix eggs and olive oil into the sweet potato and banana. Then, mix the wet ingredients with the dry ingredients. Mix the batter until creamy. Pour into muffin train with paper baking cups and bake for 18 mins or until toothpick comes out dry. Let them cool in the tray.

Serves / Porciones: 14



**Recipe's story:**

I wanted to invent a recipe. I started with a kit kat muffins idea but then when I heard Mrs. Chung say healthy recipe then I tried to think of something else. I chose sweet potato because I love the sweet potato pie my mom makes.