



Ukun la dubay iyo burka Muffin-ka Khudaar ka sameysan

Waxyaabaha ay ka kooban yihiin:

- 2 koob oo khudaar ah - la dhaqay oo la jarjaray (barankooli, banbanooni casaan ama cagaar ah, basal)
- 6 ukun
- $\frac{1}{4}$ qaado oo cusbo ah
- $\frac{1}{4}$ qaado oo ah filfil oo shiidan
- $\frac{1}{4}$ qaado oo toon buddo ah
- $\frac{1}{2}$ koob oo jiiska cheddar oo dufanku ku yar yahay, la jarjaray

**Seasonal
and Simple**

Barnaamijka Wacyigelinta
dadweynaha ee University
of Missouri



Eeg tilmaamaha xagga dambe ku yaala.

Ukun la dubay iyo burka Muffin-ka Khudaar ka sameysan sii socota

Tilmaamaha:

1. Ku kululee dab heerkiisu yahay 350 °F. Ku buufi mashiinka muffin-ka saliida lagu buufiyo.
2. Ku dar khudaar la jarjaray mashiinka muffin-ka.
3. Saxan ku shub ukunta oo garaac. Ku qas cusbo, banbanooni iyo toon buddo ah.
4. Ku shub ukunta saxanka muffin-ka oo dub muddo 20-25 daqiiqo. Saxanka ka saar foornada oo dub inta lagu jiro 3 daqiiqo ee ugu dambeysay. Dusha uga daadi jiis muffin-ka oo dib ugu celi foornada dabka.
5. Dub ilaa si fiican dhexda looga kala jari karo ayadoo la adeegsanaayo mindi.

Ku raaxeysto samaynta cuntadan
caafimaadka iyo macaanka leh!

Booqo marc.org/kcfresh si aad u hesho
xog dheeraad ah iyo noocyo cunto.

