3.	How many grams of total fat are there in two prepared muffins?
4.	In one prepared muffin, figure out the  a. percent of calories from fat:
	b. percent of calories from carbohydrates:*
	c. percent of calories from protein:
5.	Give one source of complex carbohydrate in this product:
6.	Give one source of simple carbohydrate in this product:
7.	Name the source of cholesterol in this prepared product:
8.	Name and comment on the sources of fat in this prepared product:
9.	What alternatives or substitutes could be made in preparing these muffins to make them healthier?
0.	What is your overall assessment of this food (i.e., nutritional density; sodium, fat, cholesterol content; types of carbohydrates; fiber content)?