

Why do I almost always get paired with the most unreliable nimrods on the face of planet earth for group work? I had to work with my table group in science for a lab and I did all the work, like literally everything. Even the teacher knows, she came by my table twice and asked for someone else to do the work. The boy at my table then proceeded to do the second experiment by himself with the help of me while the two girls just sat there like npc's.

🧑 every month we switch the sitting chart and so far I've always had the most useless table mates. I'm not angry, or annoyed I'm just tired. This happens in almost all my classes. People riding off of my back, me burdening myself with everyone's work. One time in communications we had a project that was worth more than 100 points, we worked on it for about a month. Guess who did all the work? ME. My group mates went off to do their own thing! We got extra credit because of me, best score in the class. I'm not upset, just disappointed. Very disappointed and sad I think? I'm not too sure. My family says to just not do the work, but if I don't do it who will? I'm also thinking of doing extra math classes so I can be in geometry next year. More work and stuff so I can also be in advanced science. All advanced classes for me. Hooray! 😄 I'm so excited!



Apple Pumpkin Muffins.

a recipe since you guys are so sweet!

Dry Ingredients:

1/2 C. + 2 tbsp.
1/2 C. sugar
3/4 tsp. pumpkin pie spice
1/4 tsp. baking soda
1/8 tsp. salt

Topping:

4 tsp. sugar
2 tsp. flour
1/4 tsp. cinnamon
1 tsp. butter/marg.

y'all never do me wrong

- 1.) In mixing bowl, mix flour, sugar, pumpkin pie spice, baking soda and salt.
- 2.) Topping: in separate bowl mix flour, sugar, cinnamon. Cut in butter, mix until it resembles coarse crumbs.

Wet Ingredients:

1/2 C. apples (peeled + shredded on cheese grater) ← big shreds
1 egg (beaten)
1/4 C. canned pumpkin
2 tbsp. oil

- 1.) Preheat oven to 350°
- 2.) Peel + shred apple, set aside
- 3.) in bowl, beat egg + stir oil and canned pumpkin
- 4.) mix dry + wet ingredients together until moistened
- 5.) Fold in apples
- 6.) Grease muffin pan
- 7.) put in mixture, sprinkle toppings on it
- 8.) Bake for 12-15 mins