

# Making Biscuits

**Directions:** Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

## Quick Breads

1. Quick Breads: \_\_\_\_\_
2. Examples: \_\_\_\_\_
3. Ingredients:
  - a) \_\_\_\_\_
  - b) \_\_\_\_\_
  - c) \_\_\_\_\_
  - d) \_\_\_\_\_
  - e) \_\_\_\_\_
  - f) \_\_\_\_\_
  - g) \_\_\_\_\_
4. Biscuit Method: \_\_\_\_\_
5. Blending Method: \_\_\_\_\_
6. Creaming Method: \_\_\_\_\_
7. Soft Doughs: \_\_\_\_\_
8. Batters: \_\_\_\_\_

## The Biscuit Method

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_
6. \_\_\_\_\_
7. \_\_\_\_\_
8. \_\_\_\_\_

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## Making Biscuits, continued

9. \_\_\_\_\_

10. \_\_\_\_\_

### Quality Biscuits

1. Appearance: \_\_\_\_\_

2. Color: \_\_\_\_\_

\_\_\_\_\_

3. Texture: \_\_\_\_\_

\_\_\_\_\_

4. Flavor: \_\_\_\_\_

### The Blending Method

1. \_\_\_\_\_

\_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

### The Creaming Method

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

\_\_\_\_\_

5. \_\_\_\_\_

6. \_\_\_\_\_

\_\_\_\_\_

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## Making Biscuits, continued

### Leavening Quick Breads

1. Leavening: \_\_\_\_\_

2. Purchase and Store: \_\_\_\_\_

\_\_\_\_\_

### Quality Muffins

1. Appearance: \_\_\_\_\_

2. Color: \_\_\_\_\_

3. Texture: \_\_\_\_\_

\_\_\_\_\_

# Making Muffins

**Directions:** Fill in the blanks as you read the section in the textbook or listen to lectures and demonstrations.

## Loaf Breads

1. \_\_\_\_\_ 3. \_\_\_\_\_

2. \_\_\_\_\_ 4. \_\_\_\_\_

5. Mixing: \_\_\_\_\_

6. Flavor: \_\_\_\_\_

## The Blending Method

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

## The Creaming Method

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

5. \_\_\_\_\_

6. \_\_\_\_\_

## Quality Muffins

1. Appearance: \_\_\_\_\_

2. Color: \_\_\_\_\_

3. Texture: \_\_\_\_\_

\_\_\_\_\_

4. Flavor: \_\_\_\_\_