

Activity 2

Quick and Yeast Breads

Making Yeast Bread

Purpose: To describe the steps involved in making yeast bread.

Directions: In the space provided, write your answers to each item below.

1. How can making yeast bread fit into a busy schedule?

2. What is the benefit of using a food processor when making yeast bread?

3. What is accomplished when the ingredients for yeast bread are mixed?

4. What makes bread flour ideal for making yeast bread?

5. How is yeast prepared in the conventional method for making yeast bread? How is yeast activated in the quick-mix method?

6. How long should yeast dough be kneaded? Why?

7. Describe how to prepare dough for rising.

8. Describe how to shape bread dough into a loaf for baking.
