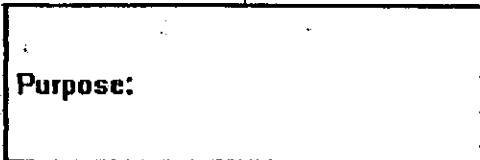
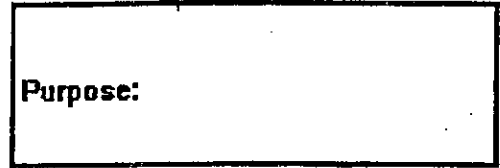
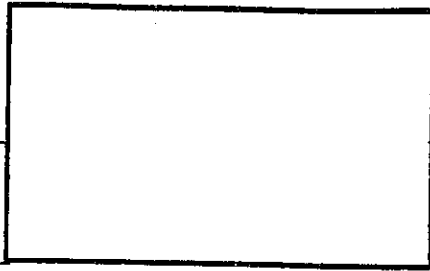


Name:



Unit 3
Quick Breads



Biscuit Mixing Method

1.

2.

3.

4.

5.

6.

What does a perfect biscuit look like?

1.

2.

3.

Two of the most important steps in making biscuits are:

1.

2.

Muffin Method of Mixing

1.

2.

3.

4.

The perfect muffin:

1.

2.

3.

The undermixed muffin:

1.

2.

3.

The overmixed muffin:

1.

2.

Yeast Experiments

1. What does it look like? (Bubbly, Muddy, Clear, Murky, Etc.)
2. Did it Rise?
3. Is the Yeast Alive?

<p><u>Experiment #1</u></p> <p>Ingredients 1 T Yeast 1/4 cup warm water</p> <p>Mix all ingredients in the 2 cup liquid measuring cup. Cover with saran wrap.</p>	<p>Results, What Happened?</p>
<p><u>Experiment #2</u></p> <p>Ingredients 1 T Yeast 1/4 cup of cold water (use ice cubes) Mix all ingredients in the 2 cup liquid measuring cup. Cover with saran wrap.</p>	<p>Results, What Happened?</p>
<p><u>Experiment #3</u></p> <p>Ingredients 1 T dry yeast 1 tsp. sugar 1/4 cup Warm Water</p> <p>Mix all ingredients in the 2 cup liquid measuring cup. Cover with saran wrap.</p>	<p>Results, What Happened?</p>

<p><u>Experiment #4</u></p> <p>Ingredients 1 T dry yeast 1 tsp. sugar 1/4 Cup Cold Water (Use an Ice Cube)</p> <p>Mix all ingredients in the 2 cup liquid measuring cup. Cover with saran wrap.</p>	<p>Results, What Happened?</p>
<p><u>Experiment #5</u></p> <p>Ingredients 1 T yeast 1 tsp. Salt 1/4 Cup Warm Water</p> <p>Mix all ingredients in the 2 cup liquid measuring cup. Cover with saran wrap.</p>	<p>Results, What Happened?</p>
<p><u>Experiment #6</u></p> <p>Ingredients 1 T dry yeast 1/4 Cup Boiling Water</p> <p>Mix all ingredients in the 2 cup liquid measuring cup. Cover with saran wrap.</p>	<p>Results, What Happened?</p>

<p><u>Experiment #7</u></p> <p>Ingredients</p> <p>1 T dry yeast</p> <p>1 tsp. Sugar</p> <p>1/4 Cup Flour</p> <p>1/4 Cup Very Hot Water</p> <p>Mix all ingredients in the 2 cup liquid measuring cup. Cover with saran wrap.</p>	<p>Results, What Happened?</p>
<p><u>Experiment #8</u></p> <p>Ingredients</p> <p>1 T yeast</p> <p>1/4 Cup Oil</p> <p>Mix all ingredients in the 2 cup liquid measuring cup. Cover with saran wrap.</p>	<p>Results, What Happened?</p>

Evaluation

- 1) According to your experiments, what environment does Yeast like the very best?
- 2) What happens to the Yeast if the water is too hot?
- 3) What happens to the Yeast if the water is too cold?
- 4) What is Yeast's favorite food?

Lists the Steps in Making Breadsticks

Ingredients	Directions