

Name: _____

Period: _____ Date: _____

QUICK BREAD WORKSHEET

Using the **glossary** (page 666-693) define the following terms:

1. Batter -

2. Dough –

Answer the following questions using pages 369-375 from the text- **Guide to Good Food**

1. How should baked products be stored?

Describe each batter or dough and give **two examples** of each type of **quick bread**.

1 Pour Batters –

2. Drop batters –

3 Dough – (not cookies and pastries)-

Listed below are ingredients used in preparing quick breads, list their **Functions**.

1. All-purpose flour-

2. Leavening agents

3. Liquids -

4. Fat -

5. Eggs –

6. Sugar –

7. Salt –

8. Gluten is-

Describe the procedures for preparing biscuits and muffins:

1. Biscuit Method:

2. What are the characteristics of a high-quality rolled biscuit?

3. Muffin Method:

4. What are the characteristics of a high-quality muffin?

5. What is a tunnel and why does it occur?

6. What happens if you open the oven door to check popovers while baking?

7. What are the characteristics of a high-quality cream puff?

8. When microwaving quick bread, how can you disguise the lack of browning?

9. What type of pan microwaves quick bread more evenly?
