

QUICK BREADS

NAME: _____

1. Why should you fill muffin cups no more than 2/3 full when making muffins?
2. What happens if you work biscuit dough too much?
3. Which product made with the muffin method is best left to cool before serving? Why?
4. How do you check for doneness in loaf breads?
5. What two ingredients are mixed by the "cut in" method?
6. Why do you lightly mix liquid ingredients into dry ingredients when using the muffin method?
7. What would be the results if you over mixed ingredients using the muffin method?
8. What are the **four** types of Quick Breads?