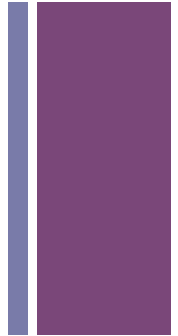


Quick Breads

Chapter 45: page 622

+ Muffin Method

- **Lightly mix liquid ingredients into dry ingredients which creates a product with a slightly coarse, yet tender texture.**
- **This is considered a pour or drop batter.**
- **Examples: Pancakes, muffins, some coffee cakes, fruit loafs & soft cornbread.**

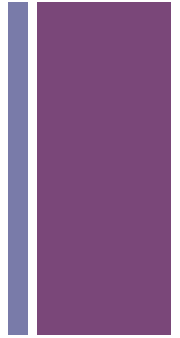


+ Biscuit Method

- Unlike the muffin method, this method adds a solid fat to the dry ingredient before the liquids are lightly mixed in.
- This type of bread has a delicate texture and a crisp but tender crust.
- This is also considered a dough, not a batter mix.
- Examples: biscuit, scones, and shortcakes.



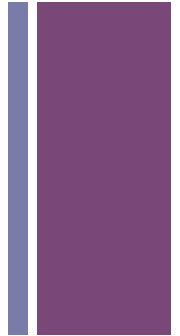
Rolled Biscuit vs. Drop Biscuits



- Always mixed by the biscuit method.
- KNEADING: to work the dough by hand to combine and develop ingredients.
- Rolled out to an even thickness and then cut with biscuit cutters, then bake.
- These biscuits should be light and flaky.
- Always mixed by the muffin method.
- It has more liquid in proportion to flour, than the rolled biscuits.
- The sticky dough holds its shape when mounded.
- Place spoonfuls of dough into a greased muffin tin or on top of a dessert cobbler then bake.

+ Testing for Doneness

- Both rolled and drop biscuits will double in size.
- Golden brown!



+ THINGS to REMEMBER!

- **DO NOT over MIX your batter when using the muffin method.**
 - **Result: Peaks & tunnels will form and they will not be symmetrical.**
- **DO NOT over KNEAD your dough when using the biscuit method.**
 - **Result: Creates tough, compact biscuits.**



THE END!