Quick Breads

Quick breads:

Yeast breads:

How are quick breads leavened?

5 Examples of quick breads:

|  |  |  |
| --- | --- | --- |
| **Ingredient** | **Function** | **Examples** |
| Leavening agent |  |  |
| Flour |  |  |
| Liquid |  |  |
| Fat |  |  |
| Sugar |  |  |
| Salt |  |  |
| Eggs |  |  |

|  |  |
| --- | --- |
| **Muffin Method** | **Biscuit Method** |
| 1. | 1. |
| 2. | 2. |
| 3. | 3. |
| 4. | 4. |
| 5. | 5. |

What does a perfect muffin look like?

What happens to an under mixed muffin?

What happens to an over mixed muffin?

What is the most important part of the biscuit method?

Why?

What does a perfect biscuit look like?