🧁 Quick Breads Guided Notes

Culinary 1 · Unit 3 Quick Breads · Level 2 guided notes. Use with the slides and videos.

Name: _____ Date: _____ Period: _____

Fill in each blank with a word from the word bank in that box. Each word is used one time.

🧰 A. Words to Know

1. A _____ rises fast with baking soda or baking powder.
2. **Gluten** is the protein in flour. Too much mixing makes it _____.
3. A _____ is wet. You can pour it or drop it.
4. A _____ is thick. You can touch it and shape it.
5. To _____ means to mix solid fat into flour until it looks like peas.

Word bank: **batter** **cut in** **dough** **quick bread** **tough**

🍞 B. Quick or Yeast?

6. Circle the 4 quick breads:

Muffins Pizza Scones Pancakes Dinner rolls Biscuits

7. Yeast breads need time to _____.

Word bank: **rise**

⚙️ C. Ingredient Jobs

8. Draw a line from the ingredient to its job:

🌾 Flour	tender + flavor
🫧 Baking powder	sweet + brown
🧈 Fat	moist
🍬 Sugar	structure: holds it together
🥛 Liquid	makes it rise

9. Baking soda needs an _____ to make bubbles.
10. Baking powder is double _____.

Word bank: **acid** **acting**

🧁 D. Muffin Method

11. Number the muffin method steps 1 to 4:

_____ Mix the wet ingredients

_____ Fill paper cups ⅔ full

_____ Mix the dry ingredients

_____ Stir wet into dry just until wet

12. Overmixed muffins have _____ and peaks.

13. When a _____ comes out clean, it is done.

Word bank: **toothpick** **tunnels**

🥐 E. Biscuit Method

14. Biscuits use _____ cold fat.

15. A _____ blender cuts butter into flour.

16. Scones are done when they are golden _____.

Word bank: **brown** **pastry** **solid**

Level 2 version of the gen ed "Quick_Breads Note Taking WS + Quick Breads Vocab Questions."