# ✅ Quick Breads Quiz

Culinary 1 · Unit 3 · Level 2 (modified). 12 questions · 3 choices each · 1 point each.

Name: _____ Date: _____ Period: _____

*Circle the best answer. You may have the questions read aloud.*

**1. ⚡ What makes quick breads rise?**

A. Yeast | B. Baking soda and baking powder | C. Ice

**2. ⬆️ What does a leavening agent do?**

A. Makes food salty | B. Makes food cold | C. Makes food rise

**3. 🚫 When you make muffins, you should…**

A. Not overmix | B. Mix for 10 minutes | C. Use a blender

**4. 🧁 Overmixed muffins are…**

A. Soft and round | B. Extra sweet | C. Tough, with tunnels and peaks

**5. 🪥 How can you tell a muffin is done?**

A. It smells like soap | B. A toothpick comes out clean | C. It is still wet

**6. 🍴 Which tool cuts cold butter into flour?**

A. Pastry blender | B. Whisk | C. Ladle

**7. 🧈 Mixing solid fat into flour until it looks like peas is called…**

A. Creaming | B. Cutting in | C. Kneading

**8. 🧪 Baking soda needs what to make bubbles?**

A. An acid | B. Ice water | C. Salt

**9. ✌️ Baking powder is…**

A. A kind of flour | B. A kind of sugar | C. Double acting

**10. 🟫 A scone or biscuit is done when it is…**

A. Still white | B. Golden brown | C. Black

**11. 🥄 How many tablespoons are in 1 cup?**

A. 3 | B. 8 | C. 16

**12. 🌾 How do you measure flour?**

A. Fluff, scoop, level | B. Pack it down hard | C. Shake the cup