🥣 Cream of Anything Soup & Biscuits Lab



Culinary 1 · Unit 7 · Level 1 · after the Pico de Gallo Lab

Name: _____

Soup: 3 cups white sauce + veggies · Biscuits: 12. Mrs. Dyches' recipe: Cream of Anything Soup (group) + Copycat Cheddar Bay Biscuits.

🧺 Soup (white sauce): get it. Check ☐.

- ☐  **¼ c + 2 Tbsp** butter
- ☐  **¼ c + 2 Tbsp** flour
- ☐  **3 tsp** chicken bouillon granules
- ☐  **¼ tsp** pepper
- ☐  **¼ tsp** salt (to taste)
- ☐  **3 c** milk
- ☐  **4** potatoes, diced (potato soup) or a veggie from her list

🧺 Cheddar Bay biscuits: get it. Check ☐.

- ☐  **2 cups** flour
- ☐  **1 Tbsp** baking powder
- ☐  **1 tsp** sugar
- ☐  **½ tsp** garlic powder
- ☐  **¼ tsp** baking soda
- ☐  **¼ tsp** salt
- ☐  **1 cup** milk
- ☐  **⅓ cup** cold butter
- ☐  **¾ cup** shredded cheddar

🧺 Biscuit topping: get it. Check ☐.

- ☐  **¼ cup** melted butter
- ☐ 🌿 **1 tsp** dried parsley
- ☐  **½ tsp** garlic powder
- ☐ 🌿 **½ tsp** Italian seasoning (optional)

👩‍🍳 Do one box. Check ☐ it.

1		Oven on: **400**.	☐
2		Mix the dry food.	☐
3		Mash in cold butter.	☐
4		Add milk + cheese. Scoop.	☐
5		Bake **12** minutes.	☐
6		Melt butter. Add flour.	☐
7		Whisk in milk.	☐
8		Stir, stir, stir!	☐
9		Cook the veggies.	☐
10		Mix veggies in soup.	☐
11		Brush butter on biscuits.	☐

💡 *Soup variations (broccoli, carrot, mushroom, etc.) and their spices are on page 2 of her soup recipe and on the Unit 7 recipe card.*