

Garlic Cheddar Biscuits: Yields 6

Gather the following measuring equipment and place them on the brown tray: measuring spoons, liquid measuring cup, dry measuring cups, small cereal bowl, butter knife, and pastry brush. Place a cookie sheet on your counter

**Have the teacher initial the ingredients as you measure them.

____ 1 c. Bisquick

____ $\frac{1}{4}$ c. + 2 tbsp. milk

____ $\frac{1}{4}$ c. + 2 tbsp. Cheddar cheese, grated

____ $\frac{1}{4}$ tsp. garlic powder

____ $\frac{1}{4}$ tsp. parsley

____ 2 tbsp. butter, melted



_____ Pre-heat oven to 450° & Spray the cookie sheet with non-stick spray

_____ Measure Bisquick and Cheddar cheese into a large mixing bowl

_____ Measure milk and add to a large mixing bowl & stir the milk, cheese and Bisquick together until a soft dough forms

_____ Melt butter in a small bowl in the microwave for about 30 seconds

_____ Drop dough by spoonfuls (6) onto your greased cookie sheet

_____ Measure garlic powder & parsley & stir in to melted butter

_____ Brush half of the melted butter mixture over the biscuits

_____ Place biscuits in the oven on the top rack and bake for 6-8 minutes or until golden brown. Set your timer and let the teacher see your biscuits when they are finished. **They should be golden in color.

_____ Remove biscuits from the oven and brush with the remaining butter mixture and serve

_____ Wash Dishes & Empty Sink Drains

_____ Dry Dishes & Sink & Faucet

_____ Put Dishes Away & Place recipe on teacher's desk

_____ Wipe off Counters, Tables, Stove & Microwave

_____ Empty Trash & Sweep Floor & Place dirty towels in basket

Pre-Lab Questions: Use the recipe to help you complete the following:

1. What temperature do you need to preheat the oven to?
2. List the dry ingredients used in this recipe:
3. What measuring device will you need to use to measure the milk? Name and describe it below.
4. What appliance is needed to melt the butter? How long does the butter need to be in this appliance?
5. Does the butter get mixed into the dough? **Highlight:** Yes or No
6. Why do you need to spray the cookie sheet before placing the biscuits on it?
7. How long do the biscuits need to bake?

8. How many times does the melted butter get brushed on the biscuits?
When?

9. What tool will you use to brush the melted butter onto the biscuits? Draw,
label and describe it below.

10. How many biscuits does this recipe yield?

11. Does this recipe represent the dough or batter type of biscuit? Evidence?