

Quick Bread Activities

#1: Color Code Activity

There are three types of quick breads: pour, drop and soft-dough. Using the color codes listed, shade in the quick bread example with the color that represents its type.

Pour=Yellow
Drop=Orange
Soft-dough=Green

Banana bread	Scones	Crepes	Cinnamon Rolls	Waffles	Pancakes
Biscuits	Popovers	Funnel Cakes	Dutch Babies	Hush Puppies	Muffins

#2: Ratios

Quick breads are categorized by the thinness or thickness of their batter based on the flour to liquid ratios.

- What type of batter am I if I have a 2:1 ratio of flour to liquid? _____
- What type of batter am I if I have a 3:1 ratio of flour to liquid? _____
- What type of batter am I if I have a 1:1 ratio of flour to liquid? _____

#3: Mixing Method Mysteries

You should be able to tell by the mixing method described in the directions what type of quick bread you are making.

Recipe A: Circle or highlight the correct answer: *muffin method or biscuit method*

In a bowl, whisk flour, sugar, baking powder, ginger, cinnamon and the salt until well blended; set aside.

In a liquid measuring cup, combine vegetable oil and the egg and continue to fill to the 1-cup line with milk (1/3 to a 1/2 cup of milk). Add vanilla and almond extract. Whisk until blended. Pour into the bowl with dry ingredients and stir with a fork until just combined. Do not over mix.

Recipe B: Circle or highlight the correct answer: *muffin method or biscuit method*

Mix flour and baking powder together in a large bowl; cut in butter until mixture resembles coarse crumbs. Stir the buttermilk and bacon into the flour mixture just until the dough holds together.

Turn dough onto a floured surface and roll into an even thickness. Fold the dough over itself a few times. Cut dough into circles using a round cutter and arrange circles in the prepared pan.

Recipe C: Circle or highlight the correct answer: *muffin method or biscuit method*

Combine flour, sugar, baking powder, baking soda and salt. Make a well in the center. In a separate bowl, beat together egg, milk and oil. Pour milk mixture into flour mixture; stir just until ingredients are moistened.

#4: Ingredient Function

Annotate the below quick bread recipe ingredients with markers, according to the following directions:

- *Annotate in pink the ingredient that will give structure or body to this quick bread.*
- *Annotate in green the ingredient that adds air to make the quick bread rise*
- *Annotate in yellow the ingredient that will add or improve flavor of the quick bread*
- *Annotate in orange the ingredient that will make the quick bread tender*
- *Annotate in blue the ingredient that will help dissolve the dry ingredients determine the type of batter or dough of the quick bread*
- *Annotate in purple the ingredient that is sometimes added to provide sweetness to the quick bread*
- *Annotate in red the ingredient that is sometimes added to provide color, texture and nutrients to the quick bread*

2 cups all-purpose flour

2 teaspoons baking powder

¼ teaspoon salt

1 tablespoon honey

2 eggs

1 ½ to 2 cups milk

2 tablespoons butter

