

## QUICK BREADS WORKSHEET

Name \_\_\_\_\_ Period \_\_\_\_\_ Assign # \_\_\_\_\_

Instructions: Using text books available in class, research and answer the following information about Quick Breads.

1. What are "Quick Breads"?
2. Where did corn cakes get their origin?
3. What is "johnny cake"?
4. How did "hush puppies" get their name?
5. Are all "Quick Breads" cooked the same? What are some of the ways to cook "Quick Breads"?
6. How are "Quick Breads" classified?
7. What is the definition of batter?
8. What is the definition of dough?
9. Explain pour batters. Give 3 examples.
10. Explain drop batters. Give 3 examples.
11. Explain soft doughs. Give 3 examples.
12. List all 7 **ingredients** usually found in "Quick Breads" and explain their purpose or roll in the product.
  - 1.
  - 2.
  - 3.
  - 4.
  - 5.
  - 6.
  - 7.

13. What is gluten and what does it do in quick breads?
14. What is the leavening agent generally used in "Quick Breads"?
15. How is carbon dioxide found in "Quick Breads"?
16. List 10 **nutrients** found in "Quick Breads".
  - 1.
  - 2.
  - 3.
  - 4.
  - 5.
  - 6.
  - 7.
  - 8.
  - 9.
  - 10.
17. Explain the 4 steps in muffin method of mixing.
  - 1.
  - 2.
  - 3.
  - 4.
18. Explain the 5 steps to the biscuit method of mixing.
  - 1.
  - 2.
  - 3.
  - 4.
  - 5.
19. What is the best method of storing "Quick Breads"?
20. Explain 2 advantages and 2 disadvantages of using "Quick Bread" convenience items.  
Advantages Disadvantages