

21. _____ is an elastic substance formed when flour and water are mixed together. (1)
22. _____ is an example of a pour batter. (1)
23. _____ is an example of a drop batter. (1)
24. _____ is an example of a soft dough. (1)
25. _____ is an example of a stiff dough. (1)
26. "Quick breads" belong to the _____ group in the Food Pyramid. (1)
27. What is the best method to store "quick breads"? (2)
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28. _____, _____, _____, and _____ are examples of leavening agents in quick breads. (4)

IV. Short Answer (25)

29. Describe step-by-step the "biscuit method". (10)
30. Describe step-by-step the "muffin method". (10)
31. What are three nutritional contributions of "quick breads"? (3)
- a.
 - b.
 - c.
32. What are two reasons that "quick breads" are called "quick breads"? (2)
- a.
 - b.

V. Preparation (10)

33. Yes or No I brought my own writing utensil to class. (2 if yes, 0 if no)
34. Yes or No I was present the day of the test. (4 if yes, 0 if no)
35. Yes or No I was on time and not tardy the day of the test. (4 if yes, 0 if no)