

Chapter 28 Quick Breads

Section 28.1 Making Biscuits



Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> some quick breads: pancakes, biscuits, muffins, scones, waffles, loaf breads biscuit method most often used to make dough products such as biscuits and scones 	<p>TYPES OF QUICK BREADS</p> <ul style="list-style-type: none"> Quick breads are baked goods that have a bread- or cake-like texture but do not contain yeast <p>THE BISCUIT METHOD</p> <ul style="list-style-type: none"> Basic ingredients in biscuits are flour, leavening agent, shortening, sugar, salt, and milk; sometimes eggs and butter are used
<p style="text-align: center;">Summary</p> <p>Quick breads are products with a bread- or cake-like texture that can be served at most meals.</p>	

Chapter 28 Quick Breads

Section 28.2 Making Muffins



Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> • basic ingredients for muffins: flour, leavening agent, eggs, oil, salt, and a liquid • baking powder is the leavening agent in loaf breads • walls: sides of muffins 	<p>BLENDING METHOD</p> <ul style="list-style-type: none"> • Muffins can have a bread-like or cake-like texture, depending on the method used to make them <p>LOAF BREADS</p> <ul style="list-style-type: none"> • Loaf breads, like muffins, are made from flour, leavening agents, eggs, fat, sugar, salt, and a liquid <p>BAKING MUFFINS</p> <ul style="list-style-type: none"> • When baking muffins, combine dry and liquid ingredients together and bake immediately
<p>Summary</p> <p>Muffins can be bread- or cake-like in texture, depending on the method that is used to mix the ingredients.</p>	