**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

RECIPE: Herb Cheese Scones

Yield: 6 scones Oven Temp:450°F

Baking Time: 10 minutes

**INGREDIENTS**

280 mL flour, sifted

45 mL sugar

7.5 mL baking powder

pinch salt

1.25 mL thyme

1.25 mL rosemary

1.25 mL parsley

30 mL cold margarine

60 mL cheddar cheese, grated

15 mL cheddar cheese, grated

15 mL egg

80 mL milk

**INSTRUCTIONS**

1. Preheat the oven to 450°F. Line cookie sheet with parchment.
2. \_\_\_\_\_\_\_\_\_ flour then \_\_\_\_\_\_\_\_\_\_\_\_\_\_. Sift flour with sugar, baking powder, salt, and herbs in a large bowl.
3. Cut in \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ using a pastry blender until the mixture has tiny pieces of margarine the size of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ spread throughout.
4. Stir in 60 mL of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ 15 mL egg and milk in small liquid measure.
6. Slowly add liquid ingredients to the dry ingredients while \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ until all the ingredients form damp clumps.

To prevent over-mixing your dough try pushing the damp clumps to the side of the bowl while you add liquid to only the dry bits.

You might not use all the liquid.

1. Put dough on counter and knead gently with \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ until it all pulls together to form a thick circle (about the width of your thumb).

**\*REMINDERS:**

- When baking two cookie sheets they need to be staggered

- Flour varies in how much moisture it contains so you may need more or less liquid than the recipe asks for.

1. Lift and clean counter, lightly dust with flour before \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ into a disc.
2. Use a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ diameter circle to cut out scones. Use all your dough by re-shaping your scraps.
3. Arrange scones on cookie sheet and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ the tops with remaining cheese.
4. Bake \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_minutes.

**Tests for Doneness:**

Time: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Colour: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**LAB DUTIES:**

Dishwasher: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Housekeeper: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Dish Dryer: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Special Duties: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Tray Equipment:

Use Biscuit Method Handout for help

PERSON B: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**QUESTIONS:**

PERSON A: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. The biscuit method is different than other quick bread methods because it uses a \_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_to cut solid fat into small pieces.

b) Gluten strands are created anytime a \_\_\_\_\_\_\_\_\_\_\_\_\_ is combined with flour and mixed.

c) A biscuit forms flaky layers when tiny pockets of fat melt really fast to create \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ which pushes the dough up quickly.

1. Summarize the 4 steps of the biscuit method of mixing:
2. How can you tell if your biscuits or scones are cooked?
3. What are 2 things someone should know before shaping rolled biscuits?
4. Explain why the oven temperature is hotter for biscuits than other quick breads.
5. Identify the clues in the recipe that tell us we are making scones not biscuits.