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

RECIPE: Jammy Scones

Yield: 6 scones Oven Temp:450°F

Baking Time: 10 minutes

220mL All-purpose Flour

60mL White Sugar

7.5mL Baking Powder

0.5mL Salt

7.5mL Lemon Zest (1/3 lemon)

60mL Cold Shortening

60mL Fat Free Evaporated Skim Milk

½ Egg

60mL Jam

125mL icing sugar

15mL Lemon juice

**Instructions:**

1. Preheat oven to 450F and line a baking sheet with parchment paper.
2. Grate \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and collect the zest. Share with other pair in unit
3. In a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ combine flour, white sugar, baking powder, salt and lemon zest.
4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ into dry ingredients using a pastry blender until it resembles coarse crumbs
5. In a medium bowl combine evaporated milk and egg.
6. Gradually add liquid ingredients to dry ingredients and gently stir with fork until dry ingredients are moistened and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**\*REMINDERS:**

- When baking two cookie sheets they need to be staggered

-Try and cut as many out as possible the first time. Do not throw away scrapes.

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-Leave scones on parchment paper to prevent a mess when glazing.

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1. Move moistened mixture to the countertop and continue to knead \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ until a soft dough is created. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ as needed. Do not over mix.
2. On a lightly floured surface pat dough out until it is \_\_\_\_\_\_\_\_\_\_\_\_\_. Cut into \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ rounds. Gather up scraps and repeat with remaining dough.
3. Place on prepared baking sheet. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ to create an impression area then fill impression with approx. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. Bake for \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ until lightly golden brown
5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ while baking by combining icing sugar and lemon juice. Transfer to a ziploc bag and \_\_\_\_\_\_\_\_\_
6. Drizzle over scones once they cool.

**Tests for Doneness:**

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

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

Tray Equipment:

Use Biscuit Method Handout for help

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

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

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

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

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

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

**LAB DUTIES:**

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

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

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

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

**QUESTIONS:**

1. Name and Describe the two types of biscuits:
2. Identify the step that produces the flaky layers of a biscuit
3. Why can you not use an electric mixer to beat the liquid and dry ingredients together?
4. Why is it recommended that you NOT use whole wheat flour when trying to make flaky biscuits?
5. What is gluten?
6. Are long chains of gluten strands important to develop in the biscuit method? Explain