**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 1/3 of the lemon and collect the zest. Share with other pair in unit
3. In a large bowl combine flour, white sugar, baking powder, salt and lemon zest.
4. Cut cold shortening 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 the mixture clings together

**\*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.

- share lemon with other pair in unit then return to front

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

- If glaze is too thick try adding 1mL of water and mix

1. Move moistened mixture to the countertop and continue to knead with fingertips until a soft dough is created. Dust with flour as needed. Do not over mix.
2. On a lightly floured surface pat dough out until it is ¾” thick. Cut into 2” rounds. Gather up scraps and repeat with remaining dough.
3. Place on prepared baking sheet. Press centers down gently to create an impression area then fill impression with approx. 15mL of jam.
4. Bake for 10 minutes until lightly golden brown
5. Prepare glaze while baking by combining icing sugar and lemon juice. Transfer to a Ziploc bag and seal.
6. Drizzle over scones once they cool.

**Tests for Doneness:**

Time: about 10 minutes

Colour: light golden brown

Tray Equipment:

Use Biscuit Method Handout for help

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

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

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**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