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

**RECIPE:** Pumpkin Spice Scones

Yield: 4 scones Oven Temp: 375F

**Baking Time:** 23-25 minutes

**INGREDIENTS:**

60mL Cold Margarine

120mL Canned Pumpkin

125mL Buttermilk

1.25mL Nutmeg

1. 25mL Allspice

0. 5mL Cloves

280mL All-purpose Flour

45mL White Sugar

5mL Baking Powder

2.5mL Baking Soda

1.25mL Salt

3.75mL Cinnamon

**INSTRUCTIONS:**

1. Preheat oven to 375F and line a cookie sheet with parchment paper.
2. In a large bowl combine flour, white sugar, baking powder, baking soda, salt and all spices.
3. Cut cold margarine into dry ingredients using a pastry blender until it resembles coarse crumbs.
4. In a medium bowl combine canned pumpkin and buttermilk.
5. Add liquid ingredients to dry ingredients and stir gently with a fork until dry ingredients are moistened and the mixture clings together.
6. Dive into 4 portions of batter and drop onto prepared cookie sheet with two inches apart.
7. Bake for 23-25 minutes or until scones are lightly golden brown and no longer appear wet.

**GLAZE INGREDIENTS:**

125mL Icing Sugar 0.5mL Ground Cloves

15mL Warm Water 0.5mL Allspice

1.25mL Cinnamon 0.5mL Nutmeg

**INSTRUCTIONS:**

1. While baking prepare glaze by combining icing sugar, warm water and spices. It should be thin enough to drizzle. Place in a Ziploc bag.

\*REMINDERS:

* Leave scones on parchment paper to prevent a mess when glazing
* If glaze is too thick add 1mL of water and mix
* Place parchment paper and ziploc bags into garbage after using.

1. Once scones are cool cut a small corner of a Ziploc bag and drizzle over scones. Enjoy!

**QUESTIONS:**

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

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

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**TRAY:**

**LAB DUTIES:**

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

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

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

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

1. How do we prevent the glaze from drying out before we use it?
2. Why can you not switch regular milk into this recipe if you do not have buttermilk at home?



1. Compare and Contrast the following mixing methods:

|  |  |  |
| --- | --- | --- |
|  | Muffin Method | Biscuit Method |
| **Type of fat**  (Solid or liquid/ room temp. or cold) |  |  |
| **Method of adding Fat**  (Cream, Cut in, or Mix with other liquids) |  |  |
| **Method of adding liquid**  (All at once, gradually or alternately) |  |  |
| **Mixing Technique**  (Knead, beat well, mix with fork ) |  |  |
| **Tools used for mixing ingredients**  (fork, wooden spoon, pastry blender, electric mixer, fingers) |  |  |
| **Product Standards**  (What does a perfect product look like?) |  |  |
| **Tests for Doneness** |  |  |

1. Why should you wait until baked goods are cooled completely before sealing in a container?