**Quick Breads Mind Map**

**Function of Ingredients Quick Bread Types & Ratios**

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| **Flour:** | **Pour Batter Examples:**  -  -  -  **Pour Batter Ratios:**  \_\_\_\_ cup liquid to \_\_\_\_ cup flour |
| **Sugar:** |
| **Fat:** |
| **Salt:** | **Drop Batter Examples:**  -  -  **Drop Batter Ratios:**  \_\_\_\_ cup liquid to \_\_\_\_ cup flour |
| **Liquid:** |
| **Eggs:**    **Leavening Agents:** | **Soft Dough Examples:**  -  -  -  **Soft Dough Ratios**  \_\_\_\_ cup liquid to \_\_\_\_ cup flour |
| **Quick Bread Leavening Agents:**  1. 3.  2. 4.  **Describe a perfect muffin both inside and out:**  muffin  **Mixing Methods:**  **Muffin Method-**    **Biscuit Method-** | **Terms:**  **Carbon Dioxide:**  **Gluten:**  **Knead:**  **Cut-in:**  **Buttermilk:**  **Pastry Blender:**  A **quick bread** is… |

**Quick Breads Mind Map KEY**

**Function of Ingredients Quick Bread Types & Ratios**

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| --- | --- |
| **Flour:**  Provides structure.Thickens and provides gluten. | **Pour Batter Examples:**  -Pancakes  -Waffles  -Popovers  **Pour Batter Ratios:**  1 cup liquid to 1 cup flour |
| **Sugar:**  Adds flavor. Aids in Browning. Determines oven temperature |
| **Fat:** Tenderizers, may add flavor |
| **Salt:** Adds flavor | **Drop Batter Examples:**  -Muffins  -Coffee Cake  **Drop Batter Ratios:**  1 cup liquid to 2 cups flour |
| **Liquid:** Dissolves dry ingredients. Acts as a binder meaning helps mixture stick together (can add extra nutrients) |
| **Eggs:** Changes texture, provides liquid and color, adds nutrients.    **Leavening Agents:** Causes product to rise or expand | **Soft Dough Examples:**  -Scones  -Biscuits  -Cake Donuts  **Soft Dough Ratios**  1 cup liquid to 3 cups flour |
| **Quick Bread Leavening Agents:**  1. baking powder 3. baking soda  2. Air 4. steam  muffin**Describe a perfect muffin both inside and out:**  High top, no tunnels, golden brown, small crumbs.  **Mixing Methods:**  **Muffin Method-** Mix all liquids, mix all dry ingredients in bowl, and add liquid mix. Stir until all is moistened.  **Biscuit Method-** Mix all dry ingredients, cut in fat (solid). Add liquid and stir. Knead. | **Terms:**  **Carbon Dioxide:** gas released by leavening agents  **Gluten:** elastic substance developed when flour and liquid is kneaded  **Knead:** Fold- turn manipulation of dough  **Cut-in:** to break fat into small pieces in flour with 2 knives or pastry blender  **Buttermilk:** an acidic ingredient.  **Pastry Blender:** a tool used for cutting fat into flour  A **quick bread** is… bread which uses a leavening agent that is "fast acting."  A quick bread is also is quick to make |