**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 soda2. Air 4. steammuffin**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 flourA **quick bread** is… bread which uses a leavening agent that is "fast acting."A quick bread is also is quick to make |