**Quick Breads**

**What are quick breads?**

There are 2 leavening agents that are used in baking:



Quick breads are any bread product that is made with a \_\_\_\_\_\_\_\_\_\_ leavening agent.

They are referred to as quick because unlike yeast, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ before they are baked.

Examples of Quick Breads

**Baking Soda vs. Baking Powder**

Baking Powder = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

Baking Soda aka Sodium Bicarbonate.  **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.**

Why baking powder?

**The 3 Basic Mixing Methods**

The Blending Method

Examples:

The Creaming Method

Examples:

The Biscuit Method

Examples:

**Evaluating Muffins**

Evaluation of muffins \_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_\_\_\_\_\_, and \_\_\_\_\_\_\_\_\_\_ can tell us what may have gone wrong in the cooking or baking process.

**Why?**

**Appearance**

Good muffin:

Mistake Muffin:

Caused by …

**Texture**

Good Muffin:

Mistake muffin:

Caused by…

**Flavor**

Good Muffin:

Mistake muffin:

Caused by…