Biscuit Method Questions

1. The main ingredients in biscuits are:
   1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
   2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
   3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
   4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
   5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
   6. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. All of the \_\_\_\_\_\_\_\_\_\_\_\_\_\_ ingredients are sifted together in a bowl.
3. Next you \_\_\_\_\_\_\_\_\_ - in the \_\_\_\_\_\_\_\_\_\_\_\_\_ with a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, until it is the size of small green peas.
4. The \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is added and stirred in lightly with a \_\_\_\_\_\_\_\_\_\_\_\_\_ until the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ “follows the fork around the bowl”.
5. The dough is turned out onto a lightly \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ breadboard or countertop and \_\_\_\_\_\_\_\_\_\_\_\_ 6-8 times.
6. It is important to \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ the dough as little as possible.
7. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ the dough creates a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ product.
8. The dough is now \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ with a lightly floured \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
9. Biscuits should be light and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_when baked.

