Unit: \_\_\_\_\_ Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Duty: \_\_\_\_\_\_\_\_\_\_\_ Partner: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Cheese Biscuits**

Cooking Principle: Biscuit Method Pan: baking sheet

Standards: golden brown, flaky, layered Temp: 400 oF well-risen Time: 8-10 min.

Ingredients:

|  |  |
| --- | --- |
|  |  |
| 250 mL flour | 25 ml milk powder |
| 10 ml baking powder | 75 ml water |
| 1 ml baking soda |  |
| 1 ml salt |  |
| 45 ml margarine |  |
| 60 ml cheddar, grated |  |
|  |  |

Method:

1. Self – preparation (hair, hands, and apron).
2. Check that oven racks are set in the middle position (2 & 4 from the bottom).
3. Preheat oven to 400oF .
4. Sift flour, baking powder, and salt together in a large mixing bowl.
5. Cut margarine into flour mixture with a pastry blender until it resembles coarse crumbs.
6. Grate the cheese and add to the flour/margarine mixture.
7. Make the milk by combining water, milk powder and mix together to dissolve the milk powder.
8. Add about half of the milk by pouring all over the flour mixture. Toss with a fork to incorporate the milk with the dry mixture. Add more milk about 5ml at a time until all the flour is incorporated into the dough.
9. Use your hands to for the dough into a ball – it should not stick to your hands.
10. Turn dough out onto a lightly floured surface. Knead by patting down the dough into a disc and fold in half, press again. Turn 90o, fold and press – repeat 8-10 times.
11. With a rolling pin roll dough out to 8mm thickness. Cut with a biscuit cutter –keep the shapes close together without overlapping.
12. Place the biscuits onto a baking sheet at least 2.5 cm apart. Gather dough back together and make more biscuits. Gather the last of the dough together and create on last biscuit (will look funky 😉)
13. Bake for about 8-10 minutes or until well-risen and golden brown.

|  |  |
| --- | --- |
| Equipment: | Tray for supply table: |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |