**The 3 Basic Method of Mixing for Baking**

Biscuit Method

1. Combine dry ingredients
2. Cut the fat into dry ingredients with a pastry blender
3. Add liquid gradually to form a soft dough
4. Knead 8-10 times

Muffin Method

1. Sift dry ingredients together and make a well.
2. Combine liquid ingredients.

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1. Pour liquid ingredients into dry all at once. Mix only until moist.

Cake Method

1. Cream fat and sugar together.
2. Add egg and flavouring to creamed mixture.
3. Sift dry ingredients together.
4. Add dry and liquid alternately to creamed mixture.
5. Starting with dry and ending with dry. {D,L,D,L,D)