Quick Bread Activities

**#1: Color Code Activity**

There are three types of quick breads: pour, drop and soft-dough. Using the color codes listed, shade in the quick bread example with the color that represents its type.

Pour=Yellow

Drop=Orange

Soft-dough=Green

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Banana bread | Scones | Crepes | Cinnamon  Rolls | Waffles | Pancakes |
| Biscuits | Popovers | Funnel  Cakes | Dutch  Babies | Hush  Puppies | Muffins |

**#2: Ratios**

Quick breads are categorized by the thinness or thickness of their batter based on the flour to liquid ratios.

● What type of batter am I if I have a 2:1 ratio of flour to liquid?

● What type of batter am I if I have a 3:1 ratio of flour to liquid?

● What type of batter am I if I have a 1:1 ratio of flour to liquid?

**#3: Mixing Method Mysteries**

You should be able to tell by the mixing method described in the directions what type of quick bread you are making.

***Recipe A:*** Circle or highlight the correct answer: *muffin method or biscuit method*

In a bowl, whisk flour, sugar, baking powder, ginger, cinnamon and the salt until well blended; set aside.

In a liquid measuring cup, combine vegetable oil and the egg and continue to fill to the

1-cup line with milk (1/3 to a 1/2 cup of milk). Add vanilla and almond extract. Whisk until blended. Pour into the bowl with dry ingredients and stir with a fork until just combined. Do not over mix.

***Recipe B*:** Circle or highlight the correct answer: *muffin method or biscuit method*

Mix flour and baking powder together in a large bowl; cut in butter until mixture resembles coarse crumbs. Stir the buttermilk and bacon into the flour mixture just until the dough holds together.

Turn dough onto a floured surface and roll into an even thickness. Fold the dough over itself a few times. Cut dough into circles using a round cutter and arrange circles in the prepared pan.

***Recipe C*:** Circle or highlight the correct answer: *muffin method or biscuit method*

Combine flour, sugar, baking powder, baking soda and salt. Make a well in the center. In a separate bowl, beat together egg, milk and oil. Pour milk mixture into flour mixture; stir just until ingredients are moistened.

**#4: Ingredient Function**

Underline the below quick bread recipe ingredients with markers, according to the following directions:

*● Underline in pink the ingredient that will give structure or body to this quick bread.*

*● Underline in green the ingredient that adds air to make the quick bread rise*

*● Underline in yellow the ingredient that will add or improve flavor of the quick bread*

*● Underline in orange the ingredient that will make the quick bread tender*

*● Underline in blue the ingredient that will help dissolve the dry ingredients and help determine the type of batter or dough of the quick bread*

*● Underline in purple the ingredient that is sometimes added to provide sweetness to the quick bread*

*● Underline in red the ingredient that is sometimes added to provide color, texture and nutrients to the quick bread*

**2 cups all-purpose flour**

**2 teaspoons baking powder**

**¼ teaspoon salt**

**1 tablespoon honey**

**2 eggs**

**1 ½ to 2 cups milk**

**2 tablespoons butter**

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