

## Section 21-1 Review & Activities

- 1.** List the basic ingredients in baked products. Identify one function of each.
- 2.** What is kneading? Briefly describe the four steps involved.
- 3.** What are three ways of preparing pans for baking?
- 4. Analyzing.** Pedro is considering cutting out half the sugar from a cake recipe to cut down on the calories. What might happen if Pedro goes through with his plan?
- 5. Comparing and Contrasting.** Discuss the pros and cons of microwave baking versus conventional baking. When might you choose each?
- 6. Applying.** Find a basic muffin recipe. Identify one function of each ingredient.

## Section 21-2 Review & Activities

- 1.** List five ingredients you can add to quick breads to increase the nutritional value.
- 2.** Name two ways that the muffin method and pastry and biscuit method of mixing are similar. In what two ways are these methods different?
- 3.** Describe the characteristics of a well-made muffin after baking.
- 4. Evaluating.** Josh enjoys eating a variety of sandwiches made on biscuits. He has come up with the idea of baking the sandwich ingredients right in. Tell whether you think Josh's recipe is likely to succeed, giving reasons for your answer.
- 5. Synthesizing.** Brainstorm ways that you can use quick breads to add variety to meals.
- 6. Applying.** Find three recipes for quick breads. Identify the mixing method used in each.

## Section 21-3 Review & Activities

- 1.** What appliances can help speed up the bread-making process? How do they save time?
- 2.** What happens if the liquids in yeast breads are too hot or too cool?
- 3.** How can you tell if dough is ready to shape and bake? How can you tell if a loaf of bread is done baking?
- 4. Extending.** Why do you think dough should be cut, rather than pulled apart, to be shaped into rolls?
- 5. Comparing and Contrasting.** Discuss the pros and cons of making yeast breads by hand versus using an automatic bread machine or commercial frozen bread dough.
- 6. Applying.** Using cookbooks or other references, describe at least five different ways of shaping yeast breads other than in a loaf.