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Biscuit Home Cooking Assignment

*Directions: Now that you have seen the biscuit demonstration by Mrs. Lazzaro, it is time to practice/attempt making them at home. Use the Biscuit recipe below (from class), follow it carefully and make sure to clean up afterward. A parent or guardian will need to sample and evaluate your biscuits.*

*NOTE : You will be graded on participation and completion of this assignment, not how the biscuits turn out!! So, don’t worry if you failed at your first try.*

*\*\*\*\* To receive the full 30 points for this assignment, be sure to turn in this form with a sample of the biscuits you made to Mrs. Lazzaro to see OR a picture of you holding the completed biscuits – attached to this form.*

**Biscuits**

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 **2 ¼ cups all purpose flour**

 **¾ tsp. salt**

 **1 tsp. sugar**

 **4 tsp. baking powder (or 1T. + 1t.)**

 **1/3 c. butter or shortening ( very cold)**

 **1 c. milk (very cold)**

**Directions: Preheat Oven to 450 degrees**

1. **Place flour, salt, sugar, and baking powder in medium size mixing bowl, mix together until combined.**
2. **Add cold butter to dry ingredients. Using a pastry blender, *cut-in* the butter until the pieces of butter are the size of peas and coated with flour mixture. This step can be done with forks or in a food processor.**
3. **Make a well in the center of the flour mixture, add the cold milk. Toss together gently until barely combined.**
4. **As soon as the dough holds together, turn it out on a lightly floured counter. Gently “knead” the dough a few times until it can form into a very soft ball. Do not use very much flour!!**
5. **With a floured rolling pin, roll the dough out about ½ inch thick. Cut into 2 inch circles with a floured biscuit cutter (you may use the top of a glass dipped in flour if you do not have a biscuit cutter).**
6. **Place the biscuits close together on a parchment lined (or greased) baking sheet.**
7. **Bake at 450 8-10 minutes until golden brown- do not overbake!**

**YIELD: about 6 biscuits**

**\*\* Reroll leftover dough very carefully to cut additional biscuits.**

**Eat while still warm with butter, honey, or Jam.**

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