Muffin Method & Biscuit Method

Muffin Method:

**What is the muffin method?**

-Steps:

* 1)
* 2) Combine liquid ingredients in a separate bowl
  + In muffin recipes, the fat would be liquid
* 3) Add liquids to the dry ingredients \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* 4) Stir ingredients just until combined

**What should the “perfect” muffin look like?**

-Golden brown

-Slightly rounded, and with a pebbly surface

-\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

-Even textured with medium, round holes

-\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

-Easy to remove from pan

**The “Not So Perfect” Muffin:**

|  |  |
| --- | --- |
| **Problem:** | **Possible Cause:** |
|  | -Oven too cool  -Overmixing  -Overmixing/Too much flour  -Overmixing  -Too much flour/Oven too hot  -Not enough fat  -Oven too hot/Dull or dark pan |

**Why don’t my muffins look and taste like the ones at the store?**

-Commercial muffins are specially formulated with special leaveners and different amounts of fat and sugar

-They also use commercial ovens that give baked goods a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Difference between oil or melted butter:**

-Butter produces a lighter muffin, adds flavor, and encourages browning

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**How do I know my muffins are done?**

-Golden brown top

-\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* + Poke a toothpick into the center of the largest muffin
  + Toothpick should come out completely clean
  + If the toothpick has dough on it, muffins need to be cooked longer

Biscuit Method:

**What is the biscuit method?**

-Used for mixing in most biscuit and scone recipes

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-Butter or fat should be cold with this method

-In the heat of the oven, the butter melts, the water in the butter creates steam, and the product rises into flaky layers

**Biscuit Method Cont..**

-Steps:

* 1) Sift dry ingredients into a bowl
* 2) “Cut in” the fat with a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ until the mixture is granular, with particles approximately the size of peas
* 3) Combine liquid ingredients together in a separate bowl
* 4) Add liquids to dry ingredients, then stir until combined
* 5) Remove dough to a counter lightly dusted with flour, then knead the dough 10-12 times – \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
* 6) Cut dough into shape, and then bake

**What should my biscuits look like?**

-Golden brown

-\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

-Evenly risen

**The “Not So Perfect” Biscuit:**

|  |  |
| --- | --- |
| **Problem** | **Possible Cause** |
| -Dense Biscuit/No Layers  -Small biscuits  -Biscuits didn’t rise  -Flat biscuits |  |