

Reading a Recipe Worksheet

Answer Key

There are some basic steps to read a recipe. When baking it is important to follow these steps before everything else. Here are the steps:

1. **Read through the entire recipe** - Take the time to read through the entire recipe. This way you can make sure you have all the ingredients and tools on hand, while you also are clear on how to proceed with each step. This initial review also gives you the opportunity to look up any terms you don not understand so baking proceeds smoothly.
2. **Understand the ingredient list** - Many recipes will list the ingredients in the order in which they are used. If you don't have an ingredient, see if there are substitutions you can use.
3. **Follow the Measurements** - The recipe has been tested several times and the measurements given will allow a successful outcome. When an ingredient list specifies 1 tablespoon, use an actual tablespoon measurement and not a tablespoon from the silverware drawer. There is a difference between dry and liquid (wet) measurement. To be accurate, you will need both dry and wet measuring tools as they do not measure in the same way. If the recipe calls for 1 cup flour, you need to use a dry measuring cup; for a liquid ingredient like milk, use a liquid measuring cup.
4. **Gather What You Need** - Before you begin cooking, lay out all the ingredients—measured if possible—as well as the pans, bowls, and cooking tools that are necessary. Take your time and double-check with the recipe so your biscuits come out right.
5. **Remember Safety** - Wash your hands before beginning! Be sure all utensils and your work surface are clean. If you need help using the oven, ask for it. Use a potholder or oven mitt to handle the hot pan and set the hot pan on a trivet or surface that will not burn or melt. Use a spatula or fork to remove the hot biscuits from the pan so you do not burn your fingers.

Turn to the other side of this paper and follow the instructions.

Name _____

Date _____

Instructions: Using the recipe for Rolled Buttermilk Biscuits, complete the following questions. (15 questions, ___ points each)

1. What is the name of this recipe? **Rolled Buttermilk Biscuits**
2. How many ingredients are necessary for this recipe? **7 (seven)**
3. How much butter is needed? **3 Tablespoons**
4. How much salt is needed? **¼ teaspoon**
5. What do you do if you do not have buttermilk? **Substitute the buttermilk by mixing 1 tablespoon of lemon juice with 1 cup of regular milk and let it sit for 5-10 minutes until fermented**
6. What does “preheat the oven” mean? **It means to heat the oven to the right temperature (450 degrees F) before putting the biscuits in to bake.**
7. When do you preheat the oven? **Before mixing the biscuit dough**
8. How long does it take to bake the biscuits? **12-15 minutes or until golden brown**
9. What cooking utensils do you need to prepare this recipe? **A bowl, fork, mixing cups and mixing spoons, rolling pin, biscuit cutter or glass, potholder, trivet**
10. How do you “cut the butter in” and what tool do you use? **Using the tines of a fork, cut or press the butter into the flour mix over and over until crumbly.**
11. How do you add the buttermilk? **Slowly, a little bit at a time**
12. When is the dough ready to roll out? **When the dough is moist.**
13. How will you know that the biscuits are baked/done? **They will look golden brown on top.**
14. What will you do to make your biscuits look good when you serve them? **Answers will vary. Example: Place them on a nice plate with jam, butter, then serve them with milk or tea.**
15. What additional information do you feel you need to be ready to bake? **Answers will vary, but the question cannot be left unanswered.**