

Unit 6 quiz

1. True or False.....In quick breads, overmixing causes toughness?
 - a) true
 - b) false
2. When making muffins, if you do not have muffin tins you can use what?
 - a) cupcake liners set on a cookie sheet
 - b) plastic Tupperware cups
 - c) canning jar rings to hold the muffin cups
3. What is the BEST way to tell if your muffins/quick breads are done?
 - a) set the timer and go with that
 - b) cut out a hold in the center while in the oven
 - c) a toothpick inserted into the center and pulled out with no crumbs
 - d) take out of the oven and cut a slice out to test for doneness
4. Which order are the flours in order from the most nutritious to the least?
 - a) whole wheat flour, unbleached white flour, bleached white flour
 - b) bleached white flour, unbleached white flour, whole wheat flour
 - c) unbleached white flour, whole wheat flour, bleached white flour
5. True or false.....you can substitute the oil in recipes with applesauce?
 - a) true
 - b) false
6. What is the BEST way that you can ensure that your blueberry muffins won't turn green?
 - a) soak the blueberries in lemon juice
 - b) toss the blueberries with your flour mixture
 - c) add some blue food coloring
7. For most quick breads and muffins, how long should you let them cool in the pans before attempting to remove them to prevent soggy bottoms?
 - a) let the cool completely in the pans
 - b) immediately remove them---no cooling
 - c) 10 minutes
8. What two ingredients do you need to make buttermilk if you don't have any?
 - a) butter and milk
 - b) milk and vinegar
 - c) milk and sour cream
9. What is the BEST way to mix up most quick breads and muffins?
 - a) with a wooden spoon
 - b) with a mixer
 - c) in a blender

Answers unit 6

1. a
2. c
3. c
4. a
5. a
6. b
7. c
8. b
9. a