

unit 4 quiz

1. Which of the following is NOT a type of cookie?
 - a) rolled
 - b) bars
 - c) drop
 - d) crumbly

2. You should do what to your oven when baking cookies?
 - a) preheat it
 - b) turn it up 25 degrees
 - c) turn it down 25 degrees
 - d) don't use it

3. What can you do to make a chewier cookie
 - a) use room temperature dough
 - b) melt the butter before adding it to the ingredients
 - c) chill the dough for a few hours

4. What does baking soda do for a cookie?
 - a) adds flavor
 - b) prevents it from burning
 - c) provides lift and structure to cookies
 - d) nothing, you don't use baking soda

5. When using baking powder ONLY for making cookies, cookies will generally be what?
 - a) flatter and crispier
 - b) slightly taller and lighter
 - c) thicker and chewier

6. How can you tell if baking soda is fresh?
 - a) smell it
 - b) add ½ teaspoon into 1 tablespoon of water, if it bubbles and foams it is fresh
 - c) put ½ teaspoon into 1 tablespoon vinegar, if it bubbles and foams it is fresh

7. What temperature should ALL of your ingredients be before mixing them up?
 - a) room temperature
 - b) chilled
 - c) warmed in the oven

8. What is the best rack to bake your cookies on to ensure evenness when in the oven?
 - a) the middle rack
 - b) the top rack
 - c) the lower rack

9. To test the freshness of baking powder what is the best way?
 - a) add ½ teaspoon into 1 cup of hot water, if it bubbles, it is fresh
 - b) add ½ teaspoon into 1 cup of cold water, if it bubbles, it is fresh
 - c) add 4 tablespoons into 1 cup of vinegar, if it bubbles, it is fresh

10. If I want to make a light and tender cookie, which type of flour would be best to use?
 - a) white
 - b) wheat
 - c) bread flour
 - d) oatmeal flour

Answers unit 4

1.d

2.a

3.c

4.c

5.b

6.c

7.a

8.a

9.a

10.a