Name _____

Baking Buddies: Buttermilk Biscuit Bonanza

Open-Ended Response Questions

1. Explain why it's crucial to handle the biscuit dough gently and not overmix it. What might happen if you overmix the dough?

2. Describe the texture of a perfectly baked buttermilk biscuit. How does it differ from an underbaked or overbaked biscuit?

3. Why is it important to cut out the biscuit rounds without twisting the cutter? How does this technique affect the biscuits' rise and texture?

4. Share some ideas for creative toppings or fillings you could use to make a unique and delicious biscuit sandwich.

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