

Name _____

Baking Buddies: Buttermilk Biscuit Bonanza

Short Answer Key

1. Preheating the oven ensures that it reaches the correct baking temperature before placing the biscuits inside, allowing them to bake evenly and rise properly.
2. Buttermilk adds moisture, tangy flavor, and acidity to the biscuit dough, helping to create a tender and slightly tangy texture.
3. If the biscuit dough is too dry, you can add a little more buttermilk until it reaches the desired consistency.
4. You can make creative biscuit sandwiches by adding ingredients like fried chicken, bacon, eggs, cheese, or even a drizzle of maple syrup.
5. A perfectly baked buttermilk biscuit should be golden brown on the outside and light, tender, and flaky on the inside.

