

Name _____

Homemade Flaky Croissants

Multiple Choice Answer Key

1. What is the purpose of activating the yeast in warm milk?
 - A) To make the milk taste better
 - B) To dissolve the yeast completely
 - C) To add flavor to the croissants
 - D) To create a warm environment for the yeast to grow

2. What does kneading the dough do?
 - A) Makes it cold
 - B) Adds flavor
 - C) Makes it smooth and elastic
 - D) Turns it into a ball

3. How many times should you fold the dough to create layers?
 - A) Once
 - B) Twice
 - C) Three times
 - D) Four times

4. What shape should you roll the dough into before cutting it into triangles?
 - A) Square
 - B) Rectangle
 - C) Circle
 - D) Hexagon

5. What should you do to the croissants before baking them for a golden finish?
 - A) Brush them with beaten egg
 - B) Sprinkle them with salt
 - C) Cut them into pieces
 - D) Let them cool

