

Name _____

Buttermilk Biscuits Adventure

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 scrambled eggs, crispy bacon, sliced avocado, and a drizzle of honey for a sweet and savory combination. Another idea is to spread pimento cheese between two warm biscuit halves for a delightful twist.
5. A perfectly baked buttermilk biscuit should be golden brown on the outside and light, tender, and flaky on the inside.

