

Name \_\_\_\_\_

## Buttermilk Biscuits Adventure

### Open-Ended Response Answer Key

1. Handling the biscuit dough gently and not overmixing it is crucial because it prevents overdevelopment of gluten, which can lead to tough biscuits. Overmixing can also result in a dense texture. Gentle handling ensures that the biscuits stay tender and flaky when baked.
2. A perfectly baked buttermilk biscuit should have a crispy, golden-brown crust and a soft, tender, and slightly flaky interior. It should be moist and buttery without being greasy. An underbaked biscuit may appear pale and doughy, while an overbaked one may have a dry, dark crust.
3. Cutting out biscuit rounds without twisting the cutter ensures that the biscuits rise evenly and have a uniform texture. Twisting the cutter can seal the edges of the biscuits, preventing them from rising as high and resulting in a less flaky texture.
4. You can make unique 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.

