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| Group Members | Absent on Lab day? |
| ☺- Lab Leader |  |
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K# P#

**Red Lobster Cheddar Bay Biscuits**

Yield: 10 biscuits

**Dough Ingredients:**

**Read through the directions/ingredients and:**

**CIRCLE** all of the equipment needed

**UNDERLINE** all of the cooking techniques

2 cups flour

1 T sugar

1 T baking powder

2 t garlic powder

1/2 t kosher salt

1/4 t cayenne pepper, optional

1 cup buttermilk

1/2 cup unsalted butter, melted

1 1/2 cups sharp cheddar cheese, shredded

**Topping Ingredients:**

3 T unsalted butter, melted

1 T chopped fresh parsley leaves

1/2 t garlic powder

**Instructions:**

1. Preheat oven to 450 degrees F. Line a baking sheet with parchment paper
2. In a large bowl, combine flour, sugar, baking powder, garlic powder, salt and cayenne pepper.
3. In a large glass measuring cup or another bowl, whisk together buttermilk and butter. Pour mixture over dry ingredients and stir using a rubber spatula just until moist. Gently fold in cheese.
4. Using a 1/4-cup measuring cup, scoop the batter evenly onto the prepared baking sheet. Place into oven and bake for 10-12 minutes, or until golden brown.
5. For the topping, whisk together butter, parsley and garlic powder in a small bowl. Working one at a time, brush the tops of the biscuits with the butter mixture using a pastry brush.
6. Serve warm immediately and enjoy!

Post-Lab Questions:

In at least 1 complete sentence, explain how this recipe relates to our current unit. Give a **SPECIFIC** example of something you learned from notes, demos, discussion.

Rate the recipe/lab experience on a scale of 1 to 5 (with 1 being the lowest and 5 being the highest).

**Group Cooperation** 1 2 3 4 5

 **Followed the Recipe** 1 2 3 4 5

 **Overall Final Product** 1 2 3 4 5

 **Used Time Effectively** 1 2 3 4 5

 **Appearance** 1 2 3 4 5

**Taste**  1 2 3 4 5

**Texture** 1 2 3 4 5

Describe the final product using complete sentences!

**Appearance-**

**Taste-**

**Texture**

Foods Lab Clean Up

Failure to perform any of the above tasks will lose points for your entire group! **Remember, this is a GROUP grade…WORK TOGETHER!!**

Lab Leader Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Teacher Signature: (must be before bell rings) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_