8.2

Quick Breads & Cake Batters
Quick Breads

Quick breads

Examples: Biscuits, scones, pancakes, popovers, and muffins

Can be prepared faster than yeast breads.

Quick breads use chemical leaveners rather than organic ones, and therefore don’t require a rising period.
Cake Batters

- A *batter* is a semi-liquid mixture containing flour, liquid, and other ingredients.

- A *batter* typically has **more fat and sugar** than a dough and is usually thin enough to be *poured*.
Icings, or frostings, are sweet coatings for cakes and other baked goods.

Icings have three main functions:
1. They improve the keeping qualities of the cake by forming a protective coating around it.
2. They contribute flavor and richness.
3. They improve appearance.

In general, use heavy frostings on heavy cakes, and use light frostings on light cakes.
Steamed Pudding & Soufflés

- Steamed puddings and dessert soufflés are made of batters that require special handling.

- Steamed puddings are more stable than soufflés because of the greater percentage of eggs and sugar in the batter.

- Soufflés are lightened with beaten egg whites and then baked.

- Baking causes the soufflé to rise like a cake. As the soufflé rises, the moisture evaporates and the light batter sets temporarily.
Quick breads and cakes are popular snack and dessert items and are usually easy and quick to make.

The mixing technique for biscuits and scones involves rubbing or cutting a fat into the flour until the mixture is mealy or bumpy in appearance.

Icings are sweet coatings for cakes and other baked goods. The types of icings are buttercream, fondant, foam, fudge, royal icing, and glaze.

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Soufflés rely on egg whites and are not as stable as puddings.
Assignment:

- Read 8.3 to review and outline, as needed, for notes
- Answer #1-8 on page 531 in complete sentences
- Plan a scone recipe
  - No more than 8 servings (1 ct scone per serving)
  - Grocery order completed before the end of the hour
  - Recipe template completed and turned in before the end of the hour