**BISCUITS AND SCONES**

Biscuits are delicate, small breads. Scones are a light cake, like a biscuit. The method for biscuits and scones is very similar. The main differences appears to be that scones are sweeter or include dried fruit or nuts while biscuits are plain or savoury and scones usually use cream instead of milk, so they are richer in flavour.

**Main Types of Biscuits:**

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1. Rolled Biscuits
   * Dough is turned out on a lightly floured surface and gently kneaded with fingertips, up to 10 turns.
   * Made by rolling out dough to an even thickness and cutting it with a biscuit cutter or rim of a water glass.
   * Baked on an ungreased cookie sheet.
   * Finished product is even in size and shape.
2. Drop Biscuits
   * Contains more liquid then rolled biscuits, the batter is too sticky to roll.
   * Dough is not kneaded.
   * Made from dropping mounds of dough from a spoon.
   * Baked on a greased cookie sheet or dropped onto a casserole as a topping.
   * Finished product is irregular in shape.

**Pastry and Biscuit Method**

In this method the fat is “**cut in**” to the flour. To cut in means to mix solid, usually chilled, fat and flour using a pastry blender, your fingers or 2 knives in a cutting motion. This technique leaves the fat in small pieces in the dough. As the fat melts, it creates layers between the flour, giving the final product a flaky texture.

Step 1: Sift together or mix the dry ingredients in a large bowl.

Step 2: Cut the fat into the flour until the size of small peas or course bread crumbs.

Step 3: Make a well in the center of the dry ingredients, as in the muffin method, and add the liquids gradually, until JUST moistened. Stir until just blended and forms soft dough that you can press into a ball without having it stick to your hands.

**Hints and Reminders**

* Do not over mix and knead gently so the gluten does not over develop and cause a tough, compact final product.
* Knead quickly with your fingertips so the warmth of your hands does not melt the fat and cause a tough final product.
* To ensure even, straight sides, press the biscuit cutter or water glass rim straight down and pull up without twisting.
* Scrapes of dough may be re-rolled once but work the dough as little as possible. Re-worked dough will not be as tender as the original.
* Bake in a hot (450°F) *preheated* oven so biscuits will rise quickly and develop layers.

**Ideal Qualities or Characteristics**

* Tender but crisp crumb
* Even, light golden colour
* Flat, slightly bumpy top
* Increases in volume (when baked)
* Straight sides
* Slightly moist, creamy white interior
* Separates into tender layers

**Troubleshooting**

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| PROBLEM | CAUSE |
| Rough top crust | Not mixed enough |
| Unevenly shaped | Over mixed  Carelessly cut |
| Dry interior | Over baked  Spaced too far apart on the pan  Oven not hot enough  Not enough fat in recipe |
| Poor volume | Not enough baking powder  Mixture left too long before baking  Too much fat or fruit  Oven not hot enough |