

**Ingredients:**

210ml flour  
7ml baking powder  
Pinch of salt  
35ml sugar  
30ml cold butter  
85ml buttermilk  
½ egg (share with another grp)  
2ml vanilla  
Zest of ½ lemon  
¼ Lemon, juiced  
150ml blueberries



**Preparation Method:**

1. Preheat oven to 420F
2. In a medium bowl whisk flour, sugar, and baking powder
3. Grate cold butter and, using a fork, combine with dry ingredients
4. In a separate medium bowl, whisk egg, buttermilk, vanilla, lemon zest and juice
5. Add blueberries to dry ingredients and toss gently
6. Pour wet ingredients into dry ingredients and gently mix batter together with a fork.  
\*\*do not overmix\*\*
7. Using a tablespoon, spoon out the batter and drop it onto parchment-lined baking sheet, leaving space between each
8. Bake for 15 minutes until golden and cooked through

**Part B:**

***In Pairs***

***On a separate sheet of paper***

- 1) Discuss the difference between a drop biscuit, rolled biscuit, scone and a shortcake.  
Check the course website for a helpful link:

<https://www.quakeroats.com/cooking-and-recipes/baking-101/biscuits/types-of-biscuits>

- 2) Read the questions on page 913 in the **On Cooking** textbook and answer questions #1-3 using the information found in the chapter on quickbreads.