

scones DESIGN CHALLENGE

BASICS

- goal is to limit gluten production
- mix dry ingredients separately
- mix liquid ingredients separately
- cold fat cut into dry ingredients
- overmixing=tough
- gentle folding and creation of layers = flaky
- all liquids should be cold

Biscuit



Create

Cut fat in
dry

Wet
Ingredients

Dry
Ingredients
+ option
fillings

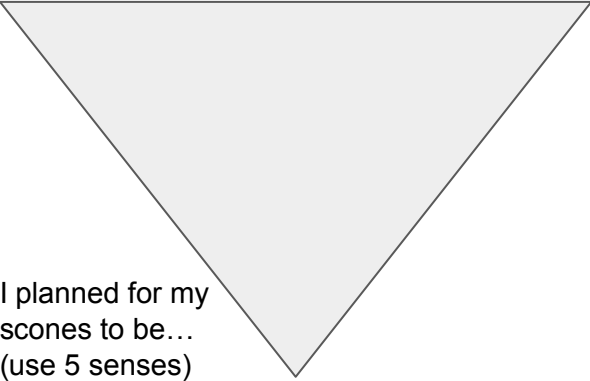
Mix dry with optional fillings
Cut cold fat into dry
Add cold liquids into dry
ingredients
Fold all *just* until combined
Don't overmix!

Ingredient list in *metric*

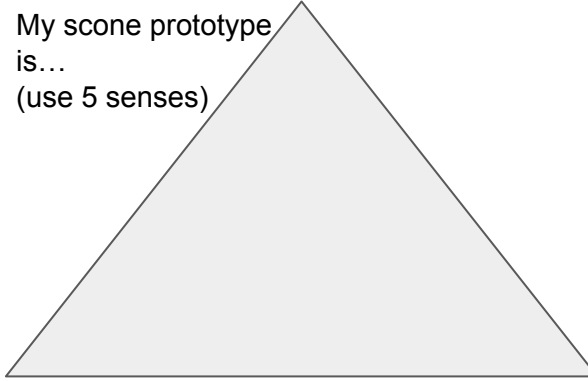
Preparation Method:

Assess

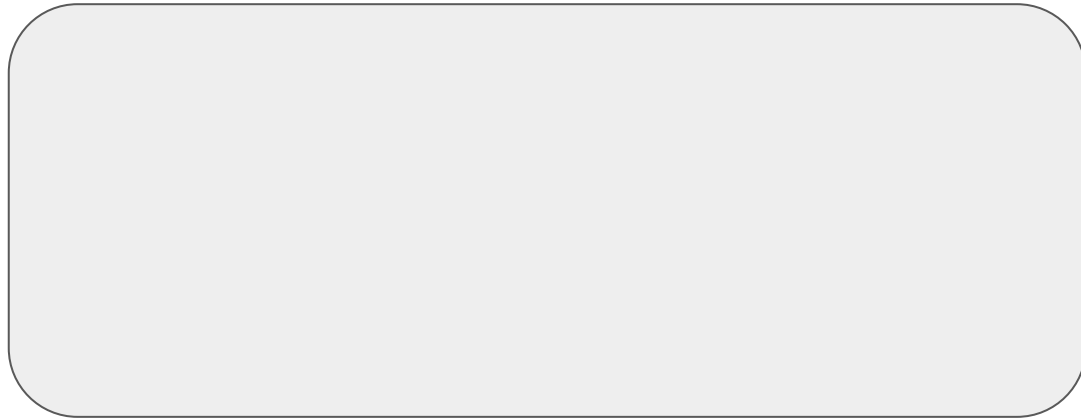
What qualities does your scones have? Draw and/or describe



I planned for my scones to be...
(use 5 senses)



My scone prototype
is...
(use 5 senses)

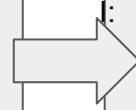


Which qualities are the same?
Different?
What could you do differently next time
to improve?

Share

I showed strength in the following skills:

I believe this because:



I would like to improve on the following skills:

The steps I will take to improve on those skills will be:

