

# 5<sup>th</sup> Grade 4-H Bread Baking Contest Biscuits



## Rules

- ★ 4-H Members should bake biscuits from basic ingredients (NOT A MIX).
- ★ Bake your biscuits at home and bring 3 biscuits to your February 4-H Club Meeting on the date listed at the bottom of this page.
- ★ Put your name and your homeroom teacher's name on the bottom of your plate or container.
- ★ Use a traditional type of biscuit recipe of your choice.

### Biscuit Scoring:

#### Outside Characteristics

1. Color - uniformly brown with top crust darker than sides.
2. Shape - straight sides, slightly rounded top, twice as tall as unbaked biscuit.
3. Crust - fairly smooth, tender but not crumbly.

#### Inside Characteristics

1. Color - creamy white.
2. Texture - tender, slightly moist, breaks into flaky layers.
3. Flavor - pleasing, well blended.

### Biscuit Recipe (example)

- 2 cups all-purpose flour
- 3 teaspoons baking powder
- 3/4 teaspoon salt
- 1/3 cup shortening
- 2/3 cup buttermilk



Preheat oven to 450 degrees. Add baking powder and salt to flour and sift. Cut shortening into flour mixture until it resembles coarse cornmeal. Add most of the milk and stir into mix. Add remaining milk if needed to make a soft but not sticky dough. Place dough on lightly floured board. Knead lightly 10-15 times. Roll dough to 1/2 inch thickness. Cut with biscuit cutter and place on lightly greased baking pan. Bake for 12-15 minutes.

The winning entries from each class will be invited to the county contest! All participants will receive a ribbon.

### Next 4-H Club Meeting:

Temple Hill - February 7 (Street)

Unicoi - February 10 (Duncan, Evely, Tackett)

Rock Creek - February 21 (Lamie)

Rock Creek - February 22 (Holland)

Love Chapel - February 24 (Bishop, Pate, Trivette)



UNICOI COUNTY  
**4-H** EXTENSION  
INSTITUTE OF AGRICULTURE  
THE UNIVERSITY OF TENNESSEE