



Maple Bacon Donuts with Maple Glaze

Answer Key

1. What two flavors make up these donuts?

A – Sweet and Salty

The maple syrup brings the sweetness while the bacon brings the salty to the donuts!

2. If your butter is too hot, it could scramble your eggs.

A – True

This is true, it does not take much heat to scramble an egg so if you add HOT butter and then your egg there is a good chance that your eggs could cook!

3. Mixing sugar and butter is called?

C – Creaming

Creaming creates a fluffy, soft, and airy mixture from the butter and sugar.

4. What two ingredients do we alternate adding to our wet ingredients?

D – Flour and Milk

Adding the flour and the milk alternatively ensures that all the liquid will be thoroughly absorbed into the batter.

5. What is the glass measuring cup used for?

B – Wet ingredients

Liquid and dry measurements are different. A fun experiment you can do is fill a glass measuring cup with 1 cup of water and pour it into a 1 cup measuring spoon and see if they are the same.

6. Ms. Taco's trick was to use a butcher knife to cut meat.

B – False

Ms. Taco's trick was to use safety scissors to cut the meat, it makes for an easier cut!



7. What is the order to fill the donut wells?

C – Bacon, Maple Syrup, Batter

You put the bacon down first so that when you flip the donuts over you can see the crisp bacon pieces!

8. What kind of paper do you use to flip your donuts out of the pan?

D – Parchment

Parchment paper is a heat-resistant, nonstick paper that can be used several ways when cooking and baking.