



ANSWERS

1. To quickly stir a mixture of ingredients with a spoon, whisk, or mixer.
2. To thoroughly combine two or more ingredients by hand, whisk, or mixer/blender.
3. To combine two ingredients together which normally would not mix by beating or shaking them.
4. To combine light, air-filled ingredients, such as whipped cream or beaten eggs, into a heavier mixture, using a gentle over-and-under motion.
5. To work a dough, like bread or pasta dough, usually with your hands by stretching, folding, and pushing.
6. To beat food with a whisk or mixer to incorporate air and build volume.
7. To beat fat and sugar together until they take on a light, airy texture
8. To distribute solid fat in dry ingredients using, a pastry blender, your fingertips or a food processor until finely divided.
9. To mix ingredients together in a circular motion with a utensil