

Bake Turkey-Shaped Biscuits!

Turkey-shaped biscuits will make a fantastic addition to the Thanksgiving Day table! Get your child involved in this year's preparations by acquainting him with this appetizing activity. Not only does it give your miniature chef a fantastic introduction to baking, but it will also inconspicuously engage him in fraction practice!

What You Need:

- Bisquick Original Baking Mix
- Milk
- Mixing bowl
- Wooden spoon
- Cutting board
- Butter knife
- Cookie sheet
- Raisins or black olives (optional)



What You Do:

1. Preheat the oven to 450° F.
2. Invite your child to wash his hands with you. Explain why it is always important to wash up before handling food!
3. Help your child pour 2-1/4 cup of Bisquick into a large mixing bowl. Explain to your child that one cup can be divided into four, and that it would take four 1/4 sized measuring cups to make up one cup). Double that to eight to get two cups. 2-1/4 cups require nine quarter cups. Once your child seems to understand this concept, invite him to scoop out the flour and put it in the mixing bowl.
4. You will also need to add 2/3 cup of cold milk to add to the flour. Although you may have a 2/3 measuring cup, pull out a 1/3 measuring cup and ask your child how many it will take to get the proper amount of milk. Once your child has done a little fraction math, have him add the milk to the mixing bowl.
5. Help your child blend the biscuit mix with a wooden spoon, until it has a doughy consistency. It should pull away from the sides of the bowl as you stir.
6. Sprinkle some flour onto the work surface, before placing the ball of dough there.
7. Show him how to knead dough by repeatedly flattening it out a little and then rolling it over and pushing it back down. Have him knead the dough approximately ten times.
8. Encourage your little chef to separate small portions of dough and roll them into balls. The balls should be slightly larger than golf balls; have him add or take away dough to achieve the desired size.
9. Instruct your child to gently flatten the dough with his hands until it is formed into round dough patties.
10. Take one patty and cut a strip off the bottom of the circle. Your round biscuit should now have a flat bottom, and you should be left with a strip of dough that is thicker in the middle and comes to a point on each end.
11. Hand him a butter knife and show him how to form creases in the dough without cutting through it. Have him make a crease in the dough, going from the center of the straight edge, directly up to the middle of the circle.
12. Invite your child to put two more creases into the dough, starting from the same point as the center crease and going up diagonally on either side of the middle crease. When your child is finished, the dough should have three creased lines, dividing it into four sections. Does it look like a turkey tail?

13. Ask him to take the small piece that was cut from the biscuit and press one of the pointed ends into the dough on the back of the biscuit, right behind the start of the center crease.
14. Wrap the strip around the bottom of the biscuit and up the front of the biscuit. The strip should lay directly in front of the center crease in the dough (as shown in the picture).
15. Take the end of the strip that is now pointing up in front of the biscuit and bend it forward. The tip you bend forward will be the turkey's head and beak.
16. Help your child repeat steps 10–15 with the remaining biscuits.
17. After they are finished, place them on a cookie sheet, approximately one inch away from each other.
18. Bake the biscuits in the oven for 8 to 10 minutes, or until golden brown.

Depending on your family's wishes, you can also add two small chopped pieces of raisins or black olives for the eyes, before baking the biscuits.

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