

Fill in the blanks!

Blank 1: Signal phrase introducing the ideas of Jonathan Brown

Blank 2: Second use of a signal phrase to introduce the ideas of Jonathan Brown

Blank 3: Signal phrase introducing the ideas of Labensky and Hause

Blank 4: Paraphrase from Labensky, Martel, and Van Damme, not introduced by a signal phrase

How easy is it to bake a cake or tasty pastries? The answer depends on whom you ask.

Professionals view the art of baking differently from amateurs. _____, writing for the *UK Independent*, asserts that making your own cakes is sociable, satisfying, and surprisingly simple.

_____ goes on to say that it is healthier and cheaper to bake your own breads and cakes, as well as more fun. However, not everyone views baking as a simple pastime. In their textbook *On Cooking*, _____ point out that most consumers think of baked goods simply as good-to-eat pastry with delicious fruit or creamy fillings and layers, while those who are just starting out as chefs think of them as complicated technical processes. Part of what makes a pastry chef's work intimidating is the fact that it requires a working knowledge of key scientific principles and cooking processes _____. We don't normally equate cooking with science, but if you don't know your science, your cheesecake may be runny, your pie crusts may be rock hard, and your brownies may taste like shoe leather!

Sources

Jonathan Brown's magazine article "Knead to Know" from the *UK Independent*, published October 2008

Sarah Labensky and Alan Hause's book *On Cooking*, published in 1995

Sarah Labensky, Priscilla Martel, and Eddy Van Damme's book *On Baking*, published in 2016