## ← priya bakery

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October 11, 2023

WELCOME TO - PRIYA'S BAKERY 👛

SWEET AND TASTE .... MOST DELICIOUS
FREE FOR FIRST ORDER - UNLIMITED OFFERS
START YOUR DAY WITH PRIYA'S SWEET AND SNACKS .....
REQUIRED ITEM IN OUR BAKERY -

1) delious and all flavourable cakes - Cake is a flour confection made from flour, sugar, and other ingredients and is usually baked. In their oldest forms, cakes were modifications of bread, but cakes now cover a wide range of preparations that can be simple or elaborate and which share features with desserts such as pastries, meringues, custards, and pies.



2) soft breads - Bread is a staple food prepared from a dough of flour (usually wheat) and water, usually by baking. Throughout recorded history and around the world, it has been an important part of many cultures' diet. It is one of the oldest human-made foods, having been of significance since the dawn of agriculture, and plays an essential role in both religious rituals and secular culture.



3) chocolate brownies - chocolate brownie, or simply a brownie, is a chocolate baked confection. Brownies come in a variety of forms and may be either fudgy or cakey, depending on their density. Brownies often, but not always, have a glossy "skin" on their upper crust. They may also include nuts, frosting, chocolate chips, or other ingredients. A variation made with brown sugar and vanilla rather than chocolate in the batter is called a blond brownie or blondie. The brownie was developed in the United States at the end of the 19th century and popularized there during the first half of the 20th century.



**4) hot cookies - cookie** (American English), or a **biscuit** (British English), is a baked or cooked snack or dessert that is typically small, flat and sweet. It usually contains flour, sugar, egg, and some type of oil, fat, or butter. It may include other ingredients such as raisins, oats, chocolate chips, nuts, etc.



5) hot soft puffs - Puff pastry, also known as pâte feuilletée, is a flaky light pastry made from a laminated dough composed of dough (détrempe) and butter or other solid fat (beurrage). The butter is put inside the dough (or vice versa), making a paton that is repeatedly folded and rolled out before baking.



biscuit, in most English speaking countries, is a flour-based baked and shaped food product. Biscuits are typically hard, flat, and unleavened. They are usually sweet and may be made with sugar, chocolate, icing, jam, ginger, or cinnamon. They can also be savoury, similar to crackers. Types of biscuit include sandwich biscuits, digestive biscuits, ginger biscuits, shortbread biscuits, chocolate chip cookies, chocolate-coated marshmallow treats, Anzac biscuits, biscotti, and speculaas.



**Biscuit** 

In most of North America, nearly all hard sweet biscuits are called "cookies", while the term "biscuit" is used for a soft, leavened quick bread similar to a less sweet version of a scone.

## CRACKER

A cracker is a flat, dry baked biscuit typically made with flour. Flavorings or seasonings, such as salt, herbs, seeds, or cheese, may be added to the dough or sprinkled on top before baking.[1] Crackers are often branded as a nutritious and convenient way to consume a staple food or cereal grain.



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