

## *How Baking Works Answer Key*

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They work without it, but the movement of liquid in a pot can be increased if it is stirred. This is especially important with thick liquids, where fewer convection currents set in.

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- It is difficult to work with because it has a narrow plastic range. It is too hard when used directly out of the refrigerator, and it melts quickly from the heat of hands or a warm bakeshop.
- It has a low melting point, so extra care must be taken to achieve the best volume for baked goods that rely on butter for leavening.

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One way tenderizers work in baked goods and baked custards is by Definition slowing the unfolding and aggregation of egg proteins, which raises the temperature of coagulation.

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Understanding and applying food science to the bakeshop-now revised and updated How Baking Works, Second Edition thoroughly covers the entire baking process, emphasizing the "whys" at work behind basic techniques. The book takes the user through the major ingredient groups, explaining how sweeteners, fats, milk, leavening agents, and other ingredients affect the appearance

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Photographs and illustrations that show the science of baking at work. End-of-chapter discussion and review questions that reinforce key concepts and test learning. For both practicing and future bakers and pastry chefs, How Baking Works, Third Edition offers an unrivaled hands-on learning experience.

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How Baking Works. Hold the volume and shape of baked goods ... Flour, eggs, cocoa p... Opposite of structure builders ... Sugars, syrups, fats, oils, le... Opposite of moisteners... Absorb moisture ... Flour, cornstarch, dry... Structure builders/tougheners Hold the volume and shape of baked goods ...

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In a clear, easy-to-understand format, How Baking Works explains how sweeteners, fats, leavening agents, and other ingredients work, as well as how to apply scientific knowledge to answer such questions as: By doubling the sugar in a pound cake, how does that affect the appearance, flavor, and texture of the end product?

### **: ISBN: 978-0-471-26856-7 : How Baking Works - Ein Service ...**

The third updated edition of HOW BAKING WORKS offers a fine, revised survey covering the chemistry of the basic techniques of baking. The entire process is covered with an attention to the science behind why baking works: from major ingredient groups to how sweeteners, fats and leavening agents affect appearance, flavor and texture, this is a 'must' for any serious culinary collection.

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