Chapter 19 Baking Test Review:

1. Know what the strengtheners used in baking are
2. Know the purpose of each of types of ingredients in baking (fats/shortenings, flour, sugar, liquids, leaveners, thickeners, strengtheners)
3. Know the definition of Baker’s percentages & how to calculate it!
4. Know examples of the following types of cookies: bagged, dropped, rolled, molded
5. Know what type of leavener baking soda & powder is
6. Know the quick bread methods (their steps)
7. Know which flour is best for cookies & muffins
8. Know which flour is best for pasta & some Italian pastries
9. Know which type of oven is best for cookies to bake in because of their high sugar content
10. Know examples of common quickbreads
11. Know the basis of all chocolate desserts
12. Know the main strengthener used in baking
13. Know what % flour always has in a baker’s percentage
14. Know examples of common thickeners
15. Know which type of flour is used for baking that needs gluten for a strong texture
16. Honey and butter fall into what category of ingredients?
17. What 2 forms do yeast come in?
18. Eggs can fall into what categories of ingredients?
19. Extracts and spices fall into what category of ingredients?

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