Principles of Baking Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Use Chapters 42 &43 in the Discovering Foods Book

INGREDIENTS –In the space provided – describe the function of the different ingredient categories – provide examples of foods in recipes that fit in each category.

|  |  |  |
| --- | --- | --- |
| Ingredient | Function | Food Examples |
| Flour |  |  |
| Liquid |  |  |
| Fat/Oil |  |  |
| Sweetener |  |  |
| Eggs |  | Eggs |
| Flavoring |  |  |

LEAVENING AGENTS – In the space provided describe how each leavening agent works – In the example space – illustrate how it works, list foods made with this process or list the products used to create the reaction.

|  |  |  |
| --- | --- | --- |
| Leavening Agent | How they Work | Food Examples |
| Trapped Air |  |  |
| Steam |  |  |
| Chemical Agents |  |  |
| Yeast |  |  |

DOUGH vs. BATTER – In the space provided – describe the differences between dough and batter. In the example space, write the name or illustrate foods made from dough and foods made from batter.

|  |  |  |
| --- | --- | --- |
|  | Description | Examples of foods made |
| Dough |  |  |
| Batter |  |  |