

Activity 1

Baking Basics

Baking Ingredients

Purpose: To compare the contributions of different ingredients in baked products.

Directions: In the space provided, write the purpose for each ingredient in a baked product listed.

1. Flour:

2. Liquid:

3. Leavening agents:

4. Fat:

5. Sweeteners:

6. Eggs:

7. Flavorings:

Activity 2

Baking Basics

Choosing and Storing Baking Ingredients

Purpose: To explain how to choose and store common baking ingredients.

Directions: In the space provided, write your response to each item below.

1. What should you look for when choosing flour?

2. How should you store flour?

3. What is the proper method for storing baking soda and baking powder?

4. Describe how to test baking soda and baking powder for freshness.

5. How should butter and margarine be stored?

6. What is the proper method for storing vegetable shortening?

7. After using molasses, how should you prepare it for storage?

Activity 3

Baking Basics

The Baking Process

Purpose: To describe the steps in the baking process.

Directions: In the space provided, write your answers to the items below.

1. What is the proper way to preheat an oven?

2. What type and size of pan should you use in a given recipe? What characteristics should you consider when substituting one pan for another?

3. What should you check pans for before using them? Why?

4. What shouldn't you use butter to grease and flour a baking pan?

5. Why shouldn't you grease the sides of a pan for angel food cake?

6. What do you need to keep in mind when placing pans in the oven?

7. What should you do as soon as you put food in the oven?

8. Describe the steps for removing cakes and quick breads from the baking pans.
