Name	Date	Class	

Chapter 44

Study Guide

Cakes, Cookies and Candies

Directions: Read chapter 44, and answer the following questions. Later, you can use this study guide to review.

1. Describe a shortened cake.

2. Describe two methods for making a shortened cake.

3. Explain how to test a shortened cake for doneness.

4. Define a foam cake, and give at least two examples.

- 5. Explain how to test a foam cake for doneness.
- 6. Name the six basic types of cookies.

Copyright © by The McGraw-Hill Companies, Inc. All rights reserved.

Nam	e Date Class
	Chapter 44 Study Guide (continued)
7.	Contrast drop cookies and rolled cookies.
8.	How should you store cookies after baking?
9.	Explain how you can make cookies from cake mix.
10.	How does a candy thermometer help when making candy?
11.	Define crystallization.
12.	Name at least five different kinds of candy.

Class

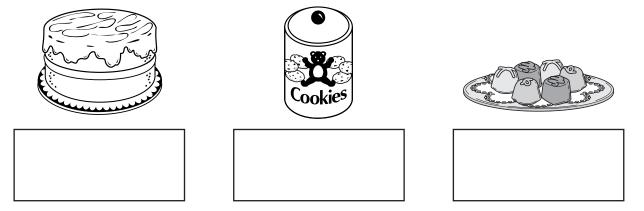
Chapter 44

Activity 1

Cakes, Cookies, and Candies

Alike and Different

Directions: In some ways, cakes, cookies, and candies each have unique features. At the same time, these baked delicacies share a number of common traits. The statements below consist of both unique and shared features. Read each statement; then write the letter that precedes it in one or more of the boxes beneath the appropriate drawing(s).



Answer Key

- A. These treats are traditionally high in fat, sugar, and calories.
- B. There are two basic types of these—shortened and foam.
- C. These are best stored in a covered container, with waxed paper between layers to keep them from sticking together.
- D. The dough for these is rolled out on a lightly floured surface.
- E. These are baked on flat pans with only one edge.
- F. These baked delicacies take their name from a Dutch word meaning "little cakes."
- G. You can test these for doneness by lightly touching the top and checking whether it springs back.
- H. These are made by combining sugar, corn syrup, milk or water, and sometimes butter.
- I. A thermometer is most helpful in making these.
- J. During baking, the dough spreads out.
- K. It is a good idea to line the bottom of the pan with parchment paper so that these can be removed easily after they have finished baking.
- L. Some of these are rich and creamy made with chocolate, sugar, butter or cream, and flavoring.
- M. These can be baked in a wide variety of shapes and sizes.
- N. The bar variety of these are done baking when they pull away slightly from the sides of the pan.
- O. These should be stored in a tightly covered container between sheets of waxed paper.

Name _____ Date ____ Class ____

Chapter 44

Activity 2

Cakes, Cookies, and Candies

Comparing Cookies

Directions: Locate recipes for the types of cookies listed below. In the space provided, compare the recipes for the following information:

- Which type of cookie contains the most sugar?
- Which type of cookie contains the most fat?
- Which type of cookie offers the greatest variety?
- Which is the least expensive to prepare?
- Which is the most expensive to prepare?

1.	Bar Cookies:
2.	Drop Cookies:
3.	Rolled Cookies:
4.	Molded Cookies:
5.	Refrigerator Cookies:
6.	Pressed Cookies:
7	Which type of cookie would you prefer to make and why?
, .	which type of cookie would you prefer to make and why: