

Name & Student # _____

Period _____

Function of ingredients

Eggs serve a variety of functions during the baking process. These functions include:

Structure	
Emulsification	
Aeration	
Flavor	
Color	

A leavening agent is a substance that causes a baked good to rise by introduction carbon dioxide or other gases into the mixture. The gases expand from the _____ in the oven. Leavening agents include:

Air: You can add air to a mixture by _____.

Steam: Steam is created during the _____ when water evaporates to steam and _____.

Baking Soda: Sodium bicarbonate or _____ is a chemical leavening agent that must be used with _____ to give off carbon dioxide gas.

Three examples of acids that react with baking soda include; _____ & _____.

Baking Powder: This is made up of baking soda, an acid such as _____ and a moisture-absorber like _____. When mixed with a _____, baking powder releases _____. Baking powder is used as a _____ in cakes, _____ and _____.

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Function of ingredients

Eggs serve a variety of functions during the baking process. These functions include:

Structure	Because of protein, eggs give structure.
Emulsification	Egg yolks help blend ingredients (emulsify).
Aeration	Beaten or whipped eggs help products rise.
Flavor	Eggs add a distinct flavor.
Color	Egg yolks add a rich, yellow color.

A leavening agent is a substance that causes a baked good to rise by introduction carbon dioxide or other gases into the mixture. The gases expand from the heat in the oven. Leavening agents include:

Air: You can add air to a mixture by Whipping egg whites.

Steam: Steam is created during the baking process when water evaporates to steam and expands.

Baking Soda: Sodium bicarbonate or baking soda is a chemical leavening agent that must be used with acids to give off carbon dioxide gas.

Three examples of acids that react with baking soda include; buttermilk, Sour cream & Yogurt.

Baking Powder: This is made up of baking soda, an acid such as cream of tartar and a moisture-absorber like Corn starch. When mixed with a liquid,

baking powder releases CO₂. Baking powder is used as a leavening agent in cakes, Cookies, Muffins and Quick breads.