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1. After removing hot food from the oven, place the baking dish or pan on . parchment paper. paper towels. pot holders. cooling racks. 2. Cuts shortening into flour when making biscuits and pastry.

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~~Chapter(3(Baking(and(Pastry(Equipment(~~

Baking requires the most accurate measurements possible so the product turns out the same each time. Scales are most accurate, It is always best to use the fewest number of measuring steps or units possible for the most accuracy. EX: It is more accurate to measure  $\frac{3}{4}$  cup fl our with  $\frac{1}{2}$  cup +  $\frac{1}{4}$  cup (I+K) than it is to use  $\frac{1}{4}$  +  $\frac{1}{4}$  +  $\frac{1}{4}$  (K+K+K).

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3. A dredger or shaker. A dredger — also known as a shaker — is useful for lightly dusting surfaces with flour or icing sugar when rolling out doughs or icing. However, a tea strainer or sieve can perform the same function perfectly well. Read our review of the best shakers. Recommended product: Borough Kitchen stainless steel mesh shaker

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~~tins to mixers ...~~

2. Combine the almond flour, salt, baking powder, Stevia powder, and c... Analysis Of Chicken N (And) Dumplings . Make sure there is room in the bowl to work with the dough that will form. Mix two cups of flour, ½ a teaspoon of baking powder, and a pinch of salt in the b...

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Where To Download Professional Baking Answer Key Test Bank & Answer Key to Accompany Professional Baking, Sixth Edition Wayne Gisslen 34. Yeast is killed at a temperature of: a. 100 ° F (38 ° C) b. 140 ° F (60 ° C) c. 180 ° F (82 ° C) d. 212 ° F (100 ° C) 35. You can use baking soda as a leavening agent if the formula also contains: a. Buttermilk b.

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A mixer, with a removable bowl and beater attachment, that spins around its own axis while revolving in an orbit to reach all parts of the bowl. Click again to see term 1/43

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Print Answer Key PDF Take Now Schedule Copy. ... Date: Baking Equipment Challenge. 1. After removing hot food from the oven, place the baking dish or pan on . parchment paper; paper towels; pot holders; cooling racks . 2. Cuts shortening into flour when making biscuits and pastry. ...

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