

1. What are the 8 basic ingredients in baked products and briefly describe their function in baked products (16)
 - a.
 - b.
 - c.
 - d.
 - e.
 - f.
 - g.

2. Describe the difference between batter and dough (2).

3. What are the three common leavening agents in baked goods? (3)

4. Why is it important to use the correct size pan? (2)

5. Why is it important to use the correct oven temperature? (2)

6. Explain the difference between Quick Breads and Yeast Breads. (2) Give an example of each type of bread (2).

7. What are the three steps of the muffin method? (3)

8. What are the three steps of the biscuit method? (3)

9. What are the 6 types of cookies – give a brief description of each and an example. (18)
 - a.

 - b.

 - c.

 - d.

 - e.

 - f.

10. What are the 3 types of cakes? (3)

11. A shortened cake contains _____. They are leavened with _____ or _____. A foam cake is leavened from the air from beating _____. A _____ is a cross between a shortened and foam cake. It is leavened with beaten _____ and _____. (7)

12. A _____ are baked in round square or rectangle pans. A _____ is baked in a _____ pan. (3)

13. What does a quality cake look like? (3)

14. Describe how you know when a cake is done. (1)

Read the following statements about cookies. Write TRUE or FALSE for each statement. (12)

15. _____ All cookies contain similar ingredients. How cookies are shaped makes the different kinds.

16. _____ Rolled cookies are made from stiff dough.

17. _____ Foam cakes are cooled in the pan and then flipped upside down.

18. _____ Most cookies contain more fat and sugar and less liquid than cakes.

19. _____ Cookie sheets should be hot when cookies are placed on them for baking.

20. _____ Store crisp cookies in a container with a tight fitting cover.

21. _____ Shortened cakes should be cooled for 1-2 minutes and then removed from pan immediately.

22. _____ Most cookies freeze well.

23. _____ Grease the pan for a foam cakes.

24. _____ The tube in the tube pan helps bake the cake evenly.

25. _____ Test refrigerator & bar cookies doneness by pressing lightly with your finger & the imprint should show lightly.

26. _____ You can substitute applesauce for up to half of the butter in baking for a healthier recipe.

Ultimate Chocolate Chip Cookies

★★★★★



Prep
45 MIN

Total
45 MIN

Servings
48

Ingredients

- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 cup butter or margarine, softened
- 1 teaspoon vanilla
- 1 egg
- 2 1/4 cups Gold Medal™ all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup coarsely chopped nuts
- 1 package (12 ounces) semisweet chocolate chips (2 cups)

Steps

- 1 Heat oven to 375°F.
- 2 Mix sugars, butter, vanilla and egg in large bowl. Stir in flour, baking soda and salt (dough will be stiff). Stir in nuts and chocolate chips.
- 3 Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet.
- 4 Bake 8 to 10 minutes or until light brown (centers will be soft). Cool slightly; remove from cookie sheet. Cool on wire rack.

27. The fat in this recipe is _____. (1)

28. The sweetener(s) in the recipe is/are _____. (1)

29. The leavening agent is _____. (1)

30. What ingredients fit in the “other category” for baked goods? (3)

31. Which ingredient other than fat helps make baked goods tender? _____ (1)

32. What would happen if you spaced the cookie dough only 1 inch apart. (2)

33. Once the cookies are baked – what should you do? (2)

34. How many cookies does this recipe make? _____ (1)

35. If you decide to make 24 cookies instead – how will this affect the recipe?? (2)