**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date:\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Day: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period: \_\_\_\_\_\_\_\_\_\_\_**

**Baking and Pastry Study Guide**

What are the steps in the cut-in method?

What temperature should your butter be for the cut-in method?

Name two products that use the cut-in method.

Why should you work quickly with the cut-in method?

Why is it important to sift dry ingredients?

What can happen if you over mix a batter? (use the proper culinary term)

What is blind baking?

What are two reasons why you would blind bake?

What 4 leavening agents are used in quick breads?

What are the 7 essential ingredients in a quick bread and what are their functions?

How do you measure brown sugar?

What is the blending method? What have we baked in class using the blending method?

What consistency is the fat used in the blending method?

How do you prepare a pan when baking a cake?

What are the steps used in the creaming method? (hint: there are 4 of them)

What are 2 products that are typically made using the creaming method?

What serves as “food” for yeast?

What temperature water do you use when proofing yeast?

Why do you use cornmeal underneath your formed dough when making a pizza?

Why do you prick the surface of puff pastry and where do you prick it?

What is a crumb coat and when/why would you use one?