

Name: \_\_\_\_\_

**Third Quarter Final Exam Review**

1. Which leavening agent requires salt to activate it?
2. How many rises do yeast bread need before baking and what are the names for them. (hint the B's)
3. What are the characteristics of a crispy cookie? What do you need to do to make a cookie crisp?
4. True or False: All chewy cookies are soft, but not all soft cookies are chewy.
5. What kind of cookie results from a high proportion of liquid in the dough?
6. Leavening agents cause baked products to \_\_\_\_\_?
7. Identify 3 examples of quickbreads.
8. How do quickbreads differ from yeast breads?
9. What is the difference between baking powder and baking soda?
10. Yeast breads are activated by \_\_\_\_\_.
11. As the yeast grows, it releases \_\_\_\_\_, and that is what causes baked goods to rise.
12. What is the purpose of flour in a baked product?
13. What is the most common liquid used in baking?
14. What does fat do for a baked good?
15. What 2 ingredients can be used to "brown" baked products?
16. This is 1 pound of butter. Draw how many sticks in 1 pound and label cups, tablespoons and ounces.

\_\_\_\_\_ sticks = 1 pound

\_\_\_\_\_ cups = 1 stick

\_\_\_\_\_ Tbsp. = 1 stick

\_\_\_\_\_ oz. = 1 stick

