|  |  |  |
| --- | --- | --- |
| Chapter 8 vocabulary words | Chapter 8 vocabulary words |  |
| 3-2-1 dough  Baker’s percentage  Baking blind  Baking powder  Baking soda  Bavarian creams  Bloom  Cake flour  Caramelization  Chocolate liquor  Cocoa butter  Cocoa powder  Coulis  Creaming method  Crème anglaise  Curdle  Extracts  Fements  Gluten  High-ratio cake  Kneading  Lean dough  Leaveners  Nibs  Pastry cream  Pate a’ choux  Physical leaveners  Profiteroles  Proof  Quick breads  Rich doughs  Roll-in doughs  Sifting  sourdough  Sponge method  Straight-dough method  Strengtheners  Tempering  Torte  Two-stage method  Yeast | 3-2-1 dough  Baker’s percentage  Baking blind  Baking powder  Baking soda  Bavarian creams  Bloom  Cake flour  Caramelization  Chocolate liquor  Cocoa butter  Cocoa powder  Coulis  Creaming method  Crème anglaise  Curdle  Extracts  Fements  Gluten  High-ratio cake  Kneading  Lean dough  Leaveners  Nibs  Pastry cream  Pate a’ choux  Physical leaveners  Profiteroles  Proof  Quick breads  Rich doughs  Roll-in doughs  Sifting  sourdough  Sponge method  Straight-dough method  Strengtheners  Tempering  Torte  Two-stage method  Yeast |  |