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| Chapter 8 vocabulary words  | Chapter 8 vocabulary words  |  |
| 3-2-1 doughBaker’s percentageBaking blindBaking powderBaking sodaBavarian creamsBloomCake flourCaramelizationChocolate liquorCocoa butterCocoa powderCoulisCreaming methodCrème anglaiseCurdle ExtractsFementsGlutenHigh-ratio cakeKneadingLean doughLeavenersNibsPastry creamPate a’ chouxPhysical leavenersProfiterolesProofQuick breadsRich doughsRoll-in doughsSiftingsourdoughSponge methodStraight-dough methodStrengthenersTemperingTorteTwo-stage methodYeast  | 3-2-1 doughBaker’s percentageBaking blindBaking powderBaking sodaBavarian creamsBloomCake flourCaramelizationChocolate liquorCocoa butterCocoa powderCoulisCreaming methodCrème anglaiseCurdle ExtractsFementsGlutenHigh-ratio cakeKneadingLean doughLeavenersNibsPastry creamPate a’ chouxPhysical leavenersProfiterolesProofQuick breadsRich doughsRoll-in doughsSiftingsourdoughSponge methodStraight-dough methodStrengthenersTemperingTorteTwo-stage methodYeast  |  |