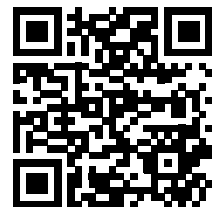


name: \_\_\_\_\_

class: \_\_\_\_\_

date: \_\_\_\_\_

# Baking Techniques Explained



Baking is a cooking technique that transforms \_\_\_\_\_ into something delicious and delightful. It involves the use of \_\_\_\_\_ indirectly, often through an oven, to cook food. The process starts with mixing various \_\_\_\_\_ such as flour, sugar, and butter to create a batter or \_\_\_\_\_. This mixture then undergoes a chemical reaction when \_\_\_\_\_ is applied, causing it to rise and develop a firm structure. One of the most popular items to bake is \_\_\_\_\_, which has been a staple in diets around the world for thousands of years. Other common baked goods include \_\_\_\_\_, cookies, and pastries. Baking is not only about sweets; it also encompasses a wide range of savory dishes like \_\_\_\_\_, quiches, and casseroles. The temperature and \_\_\_\_\_ are critical factors in baking, as they influence the texture and \_\_\_\_\_ of the final product. Unlike frying or grilling, baking is often considered a healthier cooking method since it requires less \_\_\_\_\_ or fat. Additionally, baking is an \_\_\_\_\_ that many people find therapeutic and enjoyable, offering a creative outlet to express themselves through the \_\_\_\_\_ they create. Through the process of baking, simple ingredients are transformed into warm, comforting, and \_\_\_\_\_ dishes that bring people together.

time ingredients heat activity flavor oil heat pizza cakes  
tasty foods ingredients dough bread