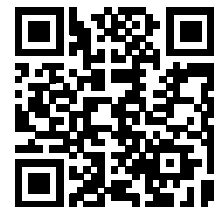


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Chocolate in Baking



Chocolate is loved by people all around the _____. It comes from the cacao _____, which grows in tropical climates. The seeds of the tree are harvested, fermented, and dried to create _____ beans. These beans are then roasted and ground into a paste known as chocolate _____. Some of this liquor is further processed to separate cocoa _____ from cocoa solids, which are used in different types of chocolate. _____ chocolate, popular for its creamy taste, combines cocoa solids, cocoa butter, milk, and _____. Dark chocolate, known for its rich flavor, contains a higher percentage of cocoa solids and less _____ than milk chocolate. White chocolate, on the other hand, contains no cocoa solids at all; it is made from cocoa butter, milk, and _____. In the world of pastry and baking, chocolate plays a vital role. It can be melted and used as a _____ for truffles and cakes. Chocolate chips are often added to cookies and _____ for a burst of flavor. Cocoa powder is used in recipes for brownies and chocolate _____, providing a deep, intense chocolate flavor. Chocolate can also be shaped and molded into _____ for desserts, adding both beauty and taste. Understanding the _____ of chocolate and how they interact with other ingredients is essential for any _____. Chocolate not only enhances the taste of desserts but also contributes to their _____ and appearance.

coating sugar types baker cocoa tree muffins sugar texture
Milk butter cake liquor milk decorations world