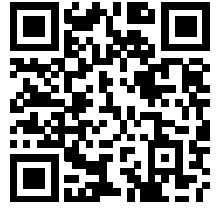


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Pastry and Baking



The art of _____ and baking is both a science and an expression of creativity. Flour, sugar, butter, and eggs are the foundational _____ in most baked goods. Precision in _____ is crucial for the perfect outcome. Baking involves various techniques, including _____, kneading, and layering. The _____ plays a central role in transforming raw dough or batter into delicious treats. Pastries come in many forms, from flaky croissants to rich _____. Temperature control is essential, as even a few degrees can make a significant _____. Decoration is an important aspect, where _____, sprinkles, and edible flowers are often used. Patience is a key _____ in baking, as rushing can lead to mistakes. _____ is a popular ingredient, loved for its versatility and rich flavor. The _____ of fresh baking often evokes warm, comforting feelings. Finally, presentation is crucial, making the treats not only tasty but also visually _____.

ingredients

smell

pastry

oven

difference

tarts

appealing

virtue

mixing

Chocolate

icing

measurements