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### Professional Baking Study Guide Answers

Professional Baking Chapter 10. pour batter. drop batter. tunneling. biscuit method. A batter liquid enough to pour. A batter that is too thick to pour but will drop from a spoon.... A condition of muffin products characterized by large, elongat.... A mixing method in which the fat is mixed with the dry ingredi....

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Test Bank & Answer Key to Accompany Professional Baking, Sixth Edition Wayne Gisslen 34. Yeast is killed at a temperature of: a. 100°F (38°C) b. 140°F (60°C) c. 180°F (82°C) d. 212°F (100°C) 35. You can use baking soda as a leavening agent if the formula also contains: a. Buttermilk b. Sugar c. Nonfat dry milk d. All of the above e.

### Chapter(3( Baking(and(Pastry(Equipment(

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