

On Baking:: A Textbook Of Baking & Pastry Fundamentals -Study Guide 2ND EDITION

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Baking powder is a dry chemical leavening agent, a mixture of a carbonate or bicarbonate and a weak acid, and is used for increasing the volume and lightening the

http://en.wikipedia.org/wiki/Baking_powder

Apr 26, 2006 This baked potato has a crisp, golden skin, and is light and fluffy on the inside. Great comfort food!

<http://allrecipes.com/Recipe/Perfect-Baked-Potato/>

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Baking is a method of cooking food that uses prolonged dry heat, normally in an oven, but also in hot ashes, or on hot stones. The most common baked item is bread but

<http://en.wikipedia.org/wiki/Baking>

Nov 01, 2010 OMG!!! Until I tried this recipe, I wasn't wild about baked ham. Besides pizza, it would probably be one of the last things I'd really ever have a craving for.

<http://www.food.com/recipe/awesome-baked-ham-46922>

Examine the role that sugar plays in the baking process, from aeration to making baked goods golden. Learn what amount to use & about alternatives.

<http://www.craftsy.com/article/baking-with-sugar>

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Whether you're learning to bake or an expert pastry chef, Become a Better Baker has baking tips, recipes and cooking videos to help make baking easier and more fun.

<http://becomeabetterbaker.com/>

The basics of baking, recipe index, message board, and streaming videos teaching basic techniques.

<http://joyofbaking.com/>

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Carroll Pellegrinelli is the expert for the About.com site to Desserts and Baking. Check out the thousands of recipes and articles all about desserts.

<http://baking.about.com/>

How to Bake a Cake. There's nothing like the taste of a cake you made in your own kitchen. Baking a cake is as simple as measuring ingredients, mixing them in the

<http://www.wikihow.com/Bake-a-Cake>

Sure, it's an essential for grandma's amazing chocolate chip cookies, but baking soda's real claim-to-fame is its power to freshen and clean many spots in your home.

<http://www.goodhousekeeping.com/home/cleaning/tips/a25577/baking-soda-cleaning-uses/>

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Jun 17, 2011 A very complete instruction video on how to prepare and bake a sponge cake

<http://www.youtube.com/watch?v=cIjJ9Bce3tI>

Aug 20, 2009 Sandy Sheppard shows you the basic techniques of cake decorating. See more great MonkeySee food & drink videos here: For a http://www.youtube.com/watch?v=Ghtvnp7_vPo

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<http://www.thefreedictionary.com/baking>

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