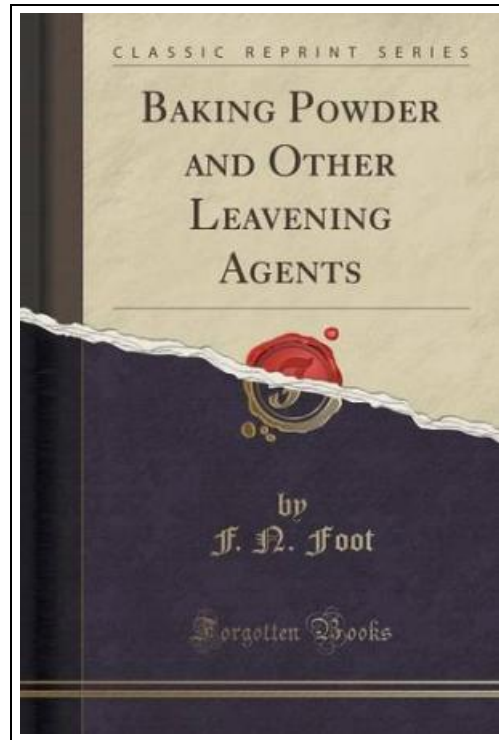


Baking Powder and Other Leavening Agents (Classic Reprint) (Paperback)





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Reviews

*Completely one of the best publication I actually have ever study. I really could comprehend almost everything out of this written e publication. Your daily life span will likely be change as soon as you total reading this publication.
(Prof. Adolph Wisoky)*

BAKING POWDER AND OTHER LEAVENING AGENTS (CLASSIC REPRINT) (PAPERBACK)

Forgotten Books, United States, 2015. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****. Excerpt from Baking Powder and Other Leavening Agents All bread, biscuit, cakes, etc., owe their lightness or spongy quality to some kind of a leavening agent, of which yeast and baking powder are the most important. Sour milk, combined with saleratus or soda, is also largely used to accomplish the same purpose. Without a leavening agent, all bread would be like that referred to in Scripture as unleavened, or simply a hard, tough, solid mass, or cake, which one would find difficult to eat and in no way inviting. The leavening is produced by a gas diffused throughout the dough and generated either before or in the process of baking. Yeast being essentially the germ of fermentation, when it is introduced into the dough and allowed to stand in a warm atmosphere for a certain length of time, fermentation results, a part of the dough is decomposed and a gas commonly called carbonic acid gas is evolved, and continues to form during the first part of the baking process. In a baking powder there is simply the action of one chemical upon another, by which this same gas and perhaps other gases are evolved and new chemical combinations are created. In the use of sour milk or buttermilk, the chemical action is much the same as in baking powder, the lactic acid which has been formed by the souring of the milk taking the place of the cream of tartar or other acid ingredient of the baking powder. Some authorities, writing upon this subject, seem to take it for granted that yeast and baking powder are used with about the same facility in any kind of cookery; in this they are...

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