

Mrs. Klatt

CREATIVE BAKING

**WORKBOOK
DUE:**

Culinary Arts

sklatt@rvschools.ab.ca



This workbook belongs to:

CREATIVE BAKING

The following assignment will help you to learn some general baking knowledge to guarantee that your recipes turn out their best.

The following questions can be answered by reading over the CREATIVE BAKING THEORY BOOKLET

1. Describe the 2 steps to follow when preparing a baking pan for a cake.

2. List 3 variables that can affect your final product when baking.

3. How can you bring butter up to room temperature in a short amount of time?

4. Baking is consider a science. Thoroughly describe how you would measure each of the following items.
 - A. Oil

 - B. Flour, by volume

 - C. Confectioners sugar (aka icing sugar)

 - D. Brown sugar

 - E. Cinnamon

5. Describe what it means when a recipe calls for “1 cup of flour sifted”?

6. A recipe calls for lemon zest. Why wouldn't you want to use the white pith of the lemon in your recipe along side the bright yellow peel?
7. Why do eggs need to be beaten into a cake batter one at a time?
8. Describe the "wet-dry" mixing method.
9. What is the reason behind using butter at room temperature when it comes to making a cake?
10. What does "creaming" refer to?
11. What are 2 indicators that you have properly mixed the butter and sugar together in a cake recipe?
12. List and briefly describe the 4 steps to properly icing a cake.
13. A recipe calls for buttermilk but you don't have any on hand. What is the substitute that you can use if you have milk on hand?

14. List and describe the 4 tips to making the perfect pie crust.

15. Define the term “blind-baking”.

Watch the following video about CHOUX PASTRY and answer questions listed below.
<https://www.youtube.com/watch?v=xCSKLOuthU8>

16. When making choux pastry, when do you add the flour? Be specific.

17. What important tip do you need to remember when adding eggs to choux pastry?

18. What is the purpose of using water to push down the tops of the choux pastry?

19. Look carefully, where do you fill the cream puff with cream?

Watch the following video about CINNAMON BUNS and answer the questions listed below.
<https://www.youtube.com/watch?v=Kibux6TUXMg>

20. What is used as a size guideline when rolling out the dough into a rectangle?

21. List 3 tips used to assemble the filling inside of a cinnamon bun.

22. What is a visual indicator that your cinnamon rolls have risen enough?

Watch the video provided in the link below regarding ICING A LAYERED CAKE and answer the following questions.

<https://www.youtube.com/watch?v=FzJdYVyJv8o>

23. What is the first step to creating a perfect layered cake? List the advice given in the video to achieve this first step?

24. What is the second step listed in the video? Describe how this is done and why?

25. Why is the bottom side of the cake turned to face up on the second layer?

26. What is a crumb-coat?

27. What needs to be done to the fondant before you roll it out? Why is this done?

28. What ingredient is used to prevent fondant from sticking to the rolling surface?

29. What thickness is ideal to have the fondant rolled out to before putting it on the cake?

30. If you get a tear in the fondant, what do you do?

31. Once you have the fondant over the cake, where do you begin to shape the fondant? Why?

32. What does buttercream icing “act like” according to Duff Goldman?

33. What helps fondant stick to another piece of fondant?

Watch the video provided in the link below regarding PRETZELS and answer the following questions.

<https://www.youtube.com/watch?v=XFFTyyQwVNs>

34. What is the purpose of letting your pretzel dough rest while you roll it out to the desired 30” length?

35. What is the starting shape that you create before you twist the pretzel?

36. What is the purpose of dipping pretzels into a lye solution or baking soda solution?

Watch the video for PREPARING A CAKE PAN and answer the following questions below.

<https://www.youtube.com/watch?v=1JRjAgeBZ8&list=UU4OpslbnK8kRhFMKruTiP0Q>

30. List the 3 main steps to prepare a pan for baking a cake.