



Glossary

1. **Absorption:** The amount of water a flour can take up and hold while being made into a simple dough, based on a predetermined standard dough consistency or stiffness; expressed as a percentage of the weight of flour.
2. **Aerobic:** Requiring oxygen to live and grow; said of bacteria.
3. **Air cell:** A tiny bubble of air, created by creaming or foaming, that assists in leavening a dough or batter.
4. **Angel food cake:** A type of cake made of meringue (egg whites and sugar) and flour.
5. **Angel food method:** A cake-mixing method involving folding a mixture of flour and sugar into a meringue.
6. **Artisan bread:** Bread made by a skilled manual worker; usually referring to handmade breads made using traditional methods and with natural ingredients only.
7. **Batter:** A semiliquid mixture containing flour or other starch, used for the production of such products as cakes and breads and for coating products to be deep fried.
8. **Chiffon cake:** A light cake made by the chiffon method.
9. **Chiffon method:** A cake-mixing method involving the folding of whipped egg whites into a batter made of flour, egg yolks, and oil.
10. **Cocoa:** The dry powder that remains after cocoa butter is pressed out of chocolate liquor.
11. **Creaming method:** A mixing method that begins with the blending of fat and sugar; used for cakes, cookies, and similar items.
12. **Creaming:** The process of beating fat and sugar together to blend them uniformly and to incorporate air.
13. **Emulsion:** A uniform mixture of two or more unmixable stance.



- 14. Formula:** A set of instructions for preparing a bakery product; a baker's recipe.
- 15. Fruit cake:** A loaf cake containing a high percentage of dried and candied fruits and usually, nuts.
- 16. Gluten:** An elastic substance, formed from proteins present in wheat flours, that gives structure and strength to baked goods,
- 17. Gum paste:** A type of sugar paste or pastillage made with vegetable gum.
- 18. High ratio:** 1) term referring to cakes and cake formulas mixed by a special method and containing more sugar than flour. 2) The mixing method used for these cake, 3) Term referring to certain specially formulated ingredients used in these cakes, such as shortening.
- 19. One-stage method:** 1) A cookie-mixing method in which all ingredients are added to the bowl at once; 2) A cake-mixing method in which all the ingredients, including high-ratio liquid shortening, are mixed together at once.
- 20. Sponge cake:** A type of cake made by whipping eggs and sugar to a foam, then folding in flour.
- 21. Sponge method:** A cake-mixing method based on whipped eggs and sugar.
- 22. Two-stage method:** A cake-mixing method beginning with the blending of flour and high-ratio shortening and followed by the addition of liquids. Also called the high-ratio method.