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D-G. BREADS AND SWEET DOUGHS No. 6(I) GUIDE FOR HOT ...5. Brush With 4 Oz (1/2 Cup) Melted Butter; Fold In Half. Press Edges Together With Thumb Or Palm Of Hand. 6. Place On Greased Sheet Pans In Rows 5 By 10; Brush With 4 Oz (1/2 Cup) Melted Butter. 7. Proof At 90°F. Until Double In Bulk. 8. Bake At 400°F. 15 To 20 Minutes Or In 350°F. C Jun 6th, 2024 AI ^k Breads, Cakes, A Guide ^ ^ And Pies For Consumers In ...Substitution Of Ingredients You May Use • 2 Egg Yolks. 3 Tablespoons Cocoa Plus 1 Table-fat. 2 Teaspoons Quick-acting Baking Powder. 4 Teaspoon Baking Soda Plus Yi Cup Sour Milk Buttermilk Instead Of Vi Cup Sweet Milk. • 1 fluid Whole Milk Plus Tablespoon Vinegar Or Lemon Juice. • Jan 20th, 2024 Breads Reading Guide. Activity Breads Reading Guide! 1.! Define Quick Breads. Explain Why They Are Called “quick.”!!!! 2.! What Happens To Muffins If You Overmix Them?!!!! 3.! Define Kneading.!!!! 4.! Describe The Appearance Of Biscuits After They Have Been Baked. !!!! 5.! Name The five Basic Categories O Jan 1th, 2024.

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