

Lesson 6: Science of Baking
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Learn

1. Watch the PowerPoint, [The Science of Baking](#)

Task: 1. Find a recipe that you want to bake. This can be anything! Check out the links I provided for inspiration.

2. After you cook your baked product evaluate the final product. Think about how each of your ingredients added to the overall final product.

Links for Recipe Ideas

<https://www.bakingmad.com/>

<https://www.mybakingaddiction.com/>

<https://sallysbakingaddiction.com/>

<https://www.joyofbaking.com/>

Extra Information:

Pastries Around the World

Science of Baking Infograph

The Science Behind Common Baking Ingredients