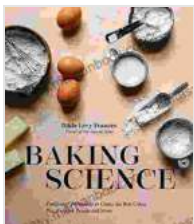


Foolproof Formulas To Create The Best Cakes, Pies, Cookies, Breads And More

Baking can be a daunting task, especially if you're a beginner. But with the right formulas and a little practice, you can create delicious desserts that will impress your family and friends.



Baking Science: Foolproof Formulas to Create the Best Cakes, Pies, Cookies, Breads and More by Dikla Levy Frances

★★★★★ 5 out of 5

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The Science of Baking

Before we delve into the formulas, it's important to understand the science behind baking. Baking is a chemical reaction that occurs when ingredients are combined and heated. The most important ingredients in baking are flour, sugar, eggs, and butter. Flour provides the structure of the baked good, while sugar provides sweetness and tenderness. Eggs act as a binder and help to create a moist crumb. Butter adds flavor and richness.

The proportions of these ingredients are critical to the success of your baked good. Too much flour will make the baked good dry and dense, while

too little flour will make it too soft and crumbly. Too much sugar will make the baked good too sweet, while too little sugar will make it bland. Too many eggs will make the baked good rubbery, while too few eggs will make it too dry. Too much butter will make the baked good greasy, while too little butter will make it dry and crumbly.

The temperature of the oven is also important. Too high a temperature will cause the baked good to burn, while too low a temperature will cause it to be undercooked. The ideal oven temperature for most baked goods is between 350 degrees Fahrenheit and 375 degrees Fahrenheit.

Foolproof Formulas

Now that you understand the science of baking, let's take a look at some foolproof formulas that you can use to create delicious desserts.

Cakes

The following formula is for a basic white cake:

- 1 cup all-purpose flour
- 1 cup sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, softened
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup milk

To make the cake, preheat your oven to 350 degrees Fahrenheit. Grease and flour a 9x13 inch baking pan. In a medium bowl, whisk together the flour, sugar, baking powder, and salt. In a separate bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla extract. Add the dry ingredients to the wet ingredients alternately with the milk, beginning and ending with the dry ingredients. Pour the batter into the prepared pan and bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.

Pies

The following formula is for a basic pie crust:

- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, cold and cut into small pieces
- 1/4 cup ice water

To make the pie crust, combine the flour and salt in a large bowl. Add the butter and use your fingers to work it into the flour until the mixture resembles coarse crumbs. Add the ice water one tablespoon at a time, mixing until the dough just comes together. Form the dough into a ball, wrap it in plastic wrap, and refrigerate for at least 30 minutes before rolling it out.

To make the pie, preheat your oven to 375 degrees Fahrenheit. Roll out the dough on a lightly floured surface to a 12-inch circle. Transfer the dough to a 9-inch pie plate and trim the edges. Fill the pie with your desired filling

and bake for 45-50 minutes, or until the crust is golden brown and the filling is bubbling.

Cookies

The following formula is for a basic chocolate chip cookie:

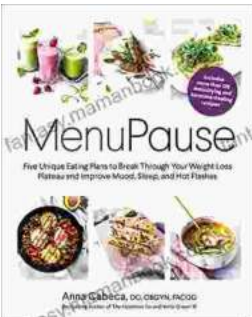
- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup semisweet chocolate chips

To make the cookies, preheat your oven to 375 degrees Fahrenheit. Line a baking sheet with parchment paper. In a medium bowl, whisk together the flour, baking soda, and salt. In a large bowl, cream together the butter and sugars until light and fluffy. Beat in the egg and vanilla extract. Add the dry ingredients to the wet ingredients and mix until just combined. Stir in the chocolate chips. Drop the dough by rounded tablespoons onto the prepared baking sheet, spacing them about 2 inches apart. Bake

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