# Chapter 29 Desserts Section 29.1 Cookies

#### Note Taking

Cues	Note Taking
<ul> <li>crisp cookie: has 1 moisture and made stiff dough with his of sugar</li> </ul>	e from chewy
• one-stage method: ingredients are mis single stage	
Cookies are small dess	Summary serts. They can be crisp, soft, or chewy.

# Chapter 29 Desserts Section 29.2 Cakes

#### Note Taking

	Cues	Note Taking		
•	high-fat cake: uses baking powder as leavening agent	<ul> <li>TYPES OF LAYER CAKES</li> <li>Cakes are made of eggs, flour, sugar, fat, leavening, and flavorings</li> </ul>		
•	the creaming method was once the standard method	BAKING CAKES • Cake mixing methods include creaming, blending, sponge or foam, angel food, and chiffon		
<b>Summary</b> There are five types of layer cakes, which differ because of their mixing methods.				
There are the types of layer cakes, when enter because of their mixing methods.				

## Chapter 29 Desserts Section 29.3 Pies

#### Note Taking

Cues	Note Taking			
<ul> <li>latticework: a grid pa pie crust made with i strips of crust</li> </ul>				
<ul> <li>fruit filling must be c before it is added to u shells</li> </ul>	MAKING PIES • The fillings for pies are sweet mixtures made of different ingredients ooled mbaked			
Summary				
Pies have been popular desserts for a long time.				

# Chapter 29 Desserts Section 29.4 Specialty Desserts



#### Note Taking

Cues		Note Taking			
•	Cues custard-style ice cream: made with cooked vanilla custard that consists of cream, milk, eggs, sugar, and flavorings	Note Taking SPECIALTY DESSERT TYPES • Frozen desserts may be puddings, custards, mousse, chiffons, and Bavarians			
		Summary			
Summary Specialty desserts are a tasty alternative to pastries.					