

Ingredients

- **Yeast:** Yeast is a living organism used in baking to help dough rise by consuming sugars and producing carbon dioxide.
- **Baking Powder:** Baking powder is a leavening agent containing a combination of baking soda, cream of tartar, and sometimes cornstarch.
- **Vanilla Extract:** Vanilla extract is a concentrated liquid made from vanilla beans, used to add flavor to baked goods and desserts.
- **Cocoa Powder:** Cocoa powder is a finely ground, unsweetened chocolate product that is commonly used in baking and pastry recipes for flavor.
- **Butter:** Butter is a dairy product made from churning cream or milk, commonly used in baking and pastry for its rich flavor.
- **Sugar:** A sweet substance derived from plants, used to add sweetness and flavor to baked goods and pastries.
- **Flour:** Flour is a powdery ingredient made by grinding grains, nuts, seeds, or roots, commonly used in baking and pastry recipes.

Mixing techniques

- **Emulsify:** Emulsify is the process of combining two or more liquids that don't naturally mix together, such as oil and water.
- **Whisk:** A whisk is a kitchen tool used for blending ingredients together quickly and evenly, typically made of metal loops.
- **Stir:** To mix ingredients together using a gentle circular motion in order to fully incorporate them without overmixing.
- **Mix:** Mix refers to combining ingredients thoroughly to create a uniform texture and distribute flavors evenly in baking and pastry recipes.
- **Incorporate:** Incorporate refers to blending ingredients together thoroughly to create a uniform mixture, often used in baking and pastry preparation.
- **Fold:** Folding is a gentle mixing technique used in baking and pastry to incorporate ingredients without deflating the mixture.
- **Combine:** To incorporate ingredients by blending them together thoroughly, using methods such as folding, creaming, or stirring in baking.
- **Blend:** Blend refers to combining ingredients together smoothly and evenly, typically using a gentle folding or stirring motion in baking.

Baking methods

- **Whisking:** Whisking refers to vigorously mixing ingredients together using a whisk, incorporating air and creating a smooth, uniform texture.
- **Proofing:** Proofing in baking refers to the process of allowing dough to rise before baking, allowing yeast to ferment and expand.
- **Mixing:** Mixing refers to combining ingredients thoroughly to create a uniform texture in baked goods, often achieved using a mixer.
- **Kneading:** Kneading is the process of mixing and working dough with hands to develop gluten and create a smooth texture.
- **Creaming:** Creaming is a baking method where butter and sugar are mixed together until light and fluffy to incorporate air.
- **Broiling:** Broiling is a cooking method that involves exposing food to direct heat from above in an oven or grill.
- **Baking:** Baking is a dry-heat cooking method that uses convection heat to cook food items such as breads, cakes, and pastries.
- **Folding:** Folding is a gentle mixing technique used in baking where ingredients are incorporated by gently turning and combining them together.

Pastry doughs

- **Buttery:** Buttery refers to a pastry dough that has a rich, tender, and flaky texture due to a high butter content.
- **Choux Pastry:** Choux pastry is a light and airy dough made from flour, butter, water, and eggs, often used to make cream puffs and Éclairs.
- **Crumbly:** Crumbly refers to a texture of pastry dough that is dry, fragile, and easily breaks into small pieces when handled.
- **Filo Dough:** Filo dough is a thin, delicate pastry dough made by layering paper-thin sheets of dough to create a flaky texture.
- **Flaky:** Flaky refers to a pastry dough that is light, airy, and has distinct layers that separate when baked, creating a crisp texture.
- **Puff Pastry:** Puff pastry is a light, flaky pastry made by repeatedly folding butter into a dough, resulting in many layers when baked.
- **Shortcrust:** Shortcrust pastry is a type of pastry dough that is crumbly and flaky, commonly used for pies and tarts.

Decorating techniques

- **Fondant:** Fondant is a smooth, pliable icing made from sugar, water, and gelatin, commonly used in cake decorating for a polished finish.
- **Sugar Flowers:** Sugar flowers are edible decorations made from a mixture of sugar, water, and sometimes gum paste, used to adorn cakes.
- **Stenciling:** Stenciling is a decorating technique where a design is created by placing a cut-out stencil on a surface and applying color.
- **Royal Icing:** Royal icing is a type of icing made from powdered sugar and egg whites, commonly used for decorating cakes and cookies.
- **Piping:** Piping is a technique in baking and pastry where a mixture is squeezed through a piping bag to create designs.
- **Marbling:** Marbling is a technique where different colored batters or icings are swirled together to create a marbled effect.
- **Airbrushing:** Airbrushing is a technique in baking and pastry where food coloring is sprayed onto a surface using an airbrush tool.

Tools and equipment

- **Dough Cutter:** A dough cutter is a tool used in baking to cut through dough and create uniform shapes for pastries or bread.
- **Oven:** An oven is a kitchen appliance used for baking, roasting, and heating food through the use of dry heat.
- **Piping Bag:** A conical-shaped bag, typically made of cloth or plastic, used for piping frosting, icing, or batter onto baked goods.
- **Rolling Pin:** A rolling pin is a cylindrical tool used in baking to flatten and shape dough for pastries, cookies, and pies.
- **Spatula:** A spatula is a flat, flexible utensil with a broad, blunt edge, used for mixing, spreading, or lifting ingredients in baking.
- **Whisk:** A whisk is a kitchen tool with wire loops used for mixing ingredients together, incorporating air, and creating a smooth texture.
- **Mixer:** A mixer is a kitchen appliance used for combining ingredients in baking and pastry recipes, typically with various speeds and attachments.