


SCONE
Self raising flour makes the dough rise.



AERATE



CAKE
Baking powder makes the cake light.



WHOLEMEAL BREAD
Yeast makes the dough rise.



MERINGUE
Egg white is whisked to form a foam.

Product / Ingredient	How?	Why?
Meringue / Egg white	whisk egg white to produce a foam, fold foam with other ingredients to create light mixture	protein in egg white denature and trap air in a stable network
Scone / Self raising flour	combine self raising flour with other ingredients and bake	raising agents in the flour react with water to produce carbon dioxide which expands on heating
Cake / Baking powder	add baking powder to flour, mix with other ingredients and bake	baking powder reacts with water to produce carbon dioxide which expands on heating
Wholemeal bread / Yeast	sprinkle dried yeast into flour mixture and add liquid, knead the dough and leave to rise then bake	yeast releases carbon dioxide and alcohol during rising and baking, causing the dough to expand - the alcohol and water evaporate during baking