

# Chapter 29 Desserts

## Section 29.1 Cookies



### Note Taking

**Directions** As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> <li>• crisp cookie: has little moisture and made from stiff dough with high ratio of sugar</li>   <li>• one-stage method: all ingredients are mixed in a single stage</li> </ul>	<p><b>COOKIE CHARACTERISTICS</b></p> <ul style="list-style-type: none"> <li>• Cookies are classified according to their texture, either crisp, soft, or chewy</li> </ul> <p><b>MAKING COOKIES</b></p> <ul style="list-style-type: none"> <li>• Most cookies contain sugar, fat, eggs, flour, baking soda, and leavening agents mixed together in varying amounts</li> </ul>
<p style="text-align: center;"><b>Summary</b></p> <p>Cookies are small desserts. They can be crisp, soft, or chewy.</p>	





# Chapter 29 Desserts

## Section 29.4 Specialty Desserts



### Note Taking

**Directions** As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
<ul style="list-style-type: none"> <li>custard-style ice cream: made with cooked vanilla custard that consists of cream, milk, eggs, sugar, and flavorings</li> </ul>	<p><b>SPECIALTY DESSERT TYPES</b></p> <ul style="list-style-type: none"> <li>Frozen desserts may be puddings, custards, mousse, chiffons, and Bavarians</li> </ul>
<p style="text-align: center;"><b>Summary</b></p> <p>Specialty desserts are a tasty alternative to pastries.</p>	