

# Study Guide

## Cakes, Cookies and Candies

**Directions:** Read chapter 44, and answer the following questions. Later, you can use this study guide to review.

1. Describe a shortened cake.

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2. Describe two methods for making a shortened cake.

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3. Explain how to test a shortened cake for doneness.

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4. Define a foam cake, and give at least two examples.

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5. Explain how to test a foam cake for doneness.

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6. Name the six basic types of cookies.

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Chapter 44 Study Guide (continued)

7. Contrast drop cookies and rolled cookies.

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8. How should you store cookies after baking?

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9. Explain how you can make cookies from cake mix.

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10. How does a candy thermometer help when making candy?

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11. Define crystallization.

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12. Name at least five different kinds of candy.

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**Activity 1****Cakes, Cookies, and Candies****Alike and Different**

**Directions:** In some ways, cakes, cookies, and candies each have unique features. At the same time, these baked delicacies share a number of common traits. The statements below consist of both unique and shared features. Read each statement; then write the letter that precedes it in one or more of the boxes beneath the appropriate drawing(s).







**Answer Key**

- A. These treats are traditionally high in fat, sugar, and calories.
- B. There are two basic types of these—shortened and foam.
- C. These are best stored in a covered container, with waxed paper between layers to keep them from sticking together.
- D. The dough for these is rolled out on a lightly floured surface.
- E. These are baked on flat pans with only one edge.
- F. These baked delicacies take their name from a Dutch word meaning “little cakes.”
- G. You can test these for doneness by lightly touching the top and checking whether it springs back.
- H. These are made by combining sugar, corn syrup, milk or water, and sometimes butter.
  - I. A thermometer is most helpful in making these.
  - J. During baking, the dough spreads out.
- K. It is a good idea to line the bottom of the pan with parchment paper so that these can be removed easily after they have finished baking.
  - L. Some of these are rich and creamy made with chocolate, sugar, butter or cream, and flavoring.
- M. These can be baked in a wide variety of shapes and sizes.
- N. The bar variety of these are done baking when they pull away slightly from the sides of the pan.
- O. These should be stored in a tightly covered container between sheets of waxed paper.

# Activity 2

## Cakes, Cookies, and Candies

### Comparing Cookies

**Directions:** Locate recipes for the types of cookies listed below. In the space provided, compare the recipes for the following information:

- Which type of cookie contains the most sugar?
- Which type of cookie contains the most fat?
- Which type of cookie offers the greatest variety?
- Which is the least expensive to prepare?
- Which is the most expensive to prepare?

1. Bar Cookies: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
2. Drop Cookies: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
3. Rolled Cookies: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
4. Molded Cookies: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
5. Refrigerator Cookies: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
6. Pressed Cookies: \_\_\_\_\_  
\_\_\_\_\_  
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7. Which type of cookie would you prefer to make and why? \_\_\_\_\_  
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