

5.1: Introduction to Leavening Agents

The word leavening in the baking trade is used to describe the source of gas that makes a dough or batter expand in the presence of moisture and heat. Leavening agents are available in different forms, from yeast (the organic leavener) to chemical, mechanical, and physical leaveners. Bakers choose the appropriate type of leavening based on the product they are making.

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