

## CHAPTER OVERVIEW

### 5: 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.

[5.1: Introduction to Leavening Agents](#)

[5.2: Yeast](#)

[5.3: The Functions of Yeast](#)

[5.4: Using Yeast in Baking](#)

[5.5: Baking Powder](#)

[5.6: Sodium Bicarbonate](#)

[5.7: Ammonium Bicarbonate](#)

[5.8: Water Hardness and pH](#)

Thumbnail: Active dried yeast, a granulated form in which yeast is commercially sold. (Public Domain; [Ranveig](#)).

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