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SP.287 / 5.S15 / ESG.SP287 Kitchen Chemistry
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Kitchen Chemistry Homework #11

Homework Questions:

1. How is cocoa made?
2. What is the purpose of the vinegar?
3. Why do you have to add both baking soda and baking powder?
4. Why add melted butter?
5. Why do you need to add lukewarm water? Why not cold water?
6. What does the salt do?
7. How is powdered sugar made?
8. What could you have added to this recipe to make it more interesting?