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SP.287 / 5.S15 / ESG.SP287 Kitchen Chemistry
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Kitchen Chemistry Homework #3

Homework Questions:

1. Do we really need to add both baking soda and baking powder? Why or why not?
2. How do they make buttermilk?
3. How do you make maple syrup?
4. What is sour cream?
5. Why do you whisk the dry ingredients separately from the wet ingredients?
6. Why don't you want to over mix?
7. Why does the last pancake you make always taste the best?