

9. Why don't unshortened cakes need greased pans? (1 point)

10. What are the steps of the conventional mixing method (3 points)

11. What are the steps of the quick mix method (3 points)

12. How do you mix angel food cakes (2 points)

13. What are the 2 ways to test for doneness of a shortened cake? (2 points)

14. How long should you let a shortened cake cool before removing from pan? (1 point)

15. How long should you let an angel food cake cool before removing from pan? (1 point)

16. Why should ingredients for angel food cake be at room temperature when mixing? (1 point)

17. What should you do to an angel food cake after baking and why? (2 points)