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Test Bank & Answer Key to Accompany Professional Baking, Sixth Edition Wayne Gisslen 34. Yeast is killed at a temperature of: a. 100°F (38°C) b. 140°F (60°C) c. 180°F (82°C) d. 212°F (100°C) 35. You can use baking soda as a leavening agent if the formula also contains: a. Buttermilk b. Sugar c. Nonfat dry milk d. All of the above e.

Chapter(3(Baking(and(Pastry(Equipment(

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