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For baked goods, use half the butter, shortening or oil and replace the other half with unsweetened applesauce, mashed banana or prune puree. You can also use commercially prepared fruit-based fat replacers found in the baking aisle of most grocery stores.

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This is a list of baked goods. Baked goods are cooked by baking, a method of cooking food that uses prolonged dry heat, normally in an oven, but also in hot ashes, or on hot stones. The most common baked item is bread but many other types of foods are baked as well.

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Pricing lower may be popular for your customers, but it may result in lower profit margins for your bottom line. Similarly, severely undercutting your competition's prices may at first seem to be market-forward, but be aware that aggressive tactics could risk antagonizing competitors, or altering the public perception of your values and image.

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2 The Function of Butter in Baking. 2.1 Flavor; 2.2 To Make Baked Goods More Tender by Shortening Gluten Strands; 2.3 To Create Steam & Rise, aka Leavening; 3 Temperature of Butter in Baking. 3.1 When

Butter Should Be Cold; 3.2 When Butter Should be Softened (Slightly Cooler than Room Temp) 3.3 When Butter Should be Melted; 4 Kinds of Butter. 4.1 Salted vs Un-salted Butter

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Open your spreadsheet software of choice, create a new blank sheet and name is cake costs. On PC's this is usually Microsoft Excel, on Macs I believe the program is called Numbers, but if you want a free online option I recommend Google Sheets, which is what I am using in this tutorial. ... Freshly Baked Newsletter.

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