

## CONTENTS

I. INTRODUCTORY	11
II. FLOURS USED IN CONFECTIONERY	13
III. MOISTENING AGENTS: WATER—MILK	19
IV. EGGS AND THEIR USES	27
V. BAKING FATS	39
VI. SUGARS	52
VII. CHEMICAL AERATION	64
VIII. FLAVOURINGS—ESSENCES AND ESSENTIAL OILS	88
IX. SPICES	96
X. COLOURS AND COLOURING MATTERS	100
XI. NUTS USED IN CONFECTIONERY	108
XII. FRUITS USED IN CONFECTIONERY	116
XIII. JAMS AND JELLIES	128
XIV. CHOCOLATE	139
XV. FERMENTED GOODS	156
XVI. CHEMICALLY AERATED GOODS	167
XVII. CAKE MAKING PROCESSES	173
XVIII. DEVELOPMENT OF HIGH-RATIO CAKES	188
XIX. BAKING OF CONFECTIONERY GOODS	201
XX. PREPARATION OF ICINGS, FONDANTS, ETC.	209
XXI. BAKEHOUSE MACHINERY AND PLANT	219
XXII. WAR-TIME CONFECTIONERY PROBLEMS	246
SUGAR AND FAT PERCENTAGE	253
INDEX	258
BIBLIOGRAPHY	264