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1. Baker ' s Percentage:means that each ingredient is a certain percentage of the weight of the total flour in the formula. 2. To determine the percentage:All ingredients must be expressed in the same unit (pounds). Baker ' s Percentage Formula: Weight of ingredient 100% % of ingredient Weight of flour.

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order) casserole (a one-dish meal containing a main ingredient, vegetables, starches for thickening, a binder, seasonings and

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