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What is the main ingredient in a classic Caesar salad?

Answer: _____

What temperature should chicken be cooked to?

Answer: _____

How many cups are in a pint?

Answer: _____

What is the purpose of kneading dough?

Answer: _____

What is the key step to ensure a moist cake?

Answer: _____

What is the difference between baking soda and baking powder?

Answer: _____

What is the ideal temperature for fermenting bread dough?

Answer: _____

Why should you let meat rest after cooking?

Answer: _____

What is the recommended cooking time for medium-rare steak?

Answer: _____

Why is it important to follow a recipe's instructions?

Answer: _____

Answers

What is the main ingredient in a classic Caesar salad?

Answer: Romaine lettuce

What temperature should chicken be cooked to?

Answer: 165°F (74°C)

How many cups are in a pint?

Answer: 2 cups

What is the purpose of kneading dough?

Answer: To develop gluten

What is the key step to ensure a moist cake?

Answer: Not overbaking

What is the difference between baking soda and baking powder?

Answer: Baking soda requires acid to activate, while baking powder is already activated

What is the ideal temperature for fermenting bread dough?

Answer: 75°F (24°C)

Why should you let meat rest after cooking?

Answer: To allow the juices to redistribute

What is the recommended cooking time for medium-rare steak?

Answer: 4-5 minutes per side

Why is it important to follow a recipe's instructions?

Answer: To achieve accurate results and desired flavors