

WHAT'S THE DIFFERENCE BETWEEN BAKING POWDER *and* BAKING SODA?

Both are leavening agents which cause baked goods to rise,
BUT THEY ARE NOT CREATED EQUAL.



BAKING POWDER

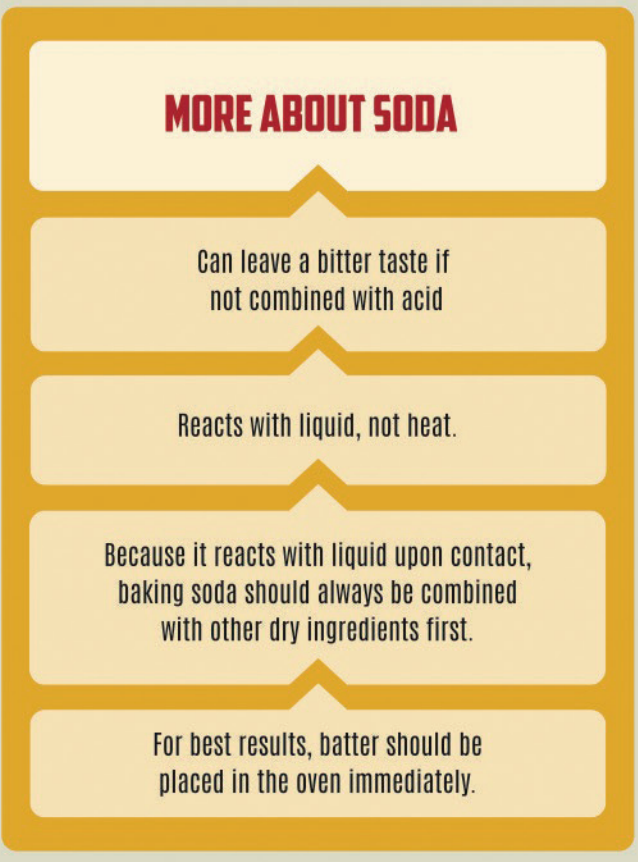
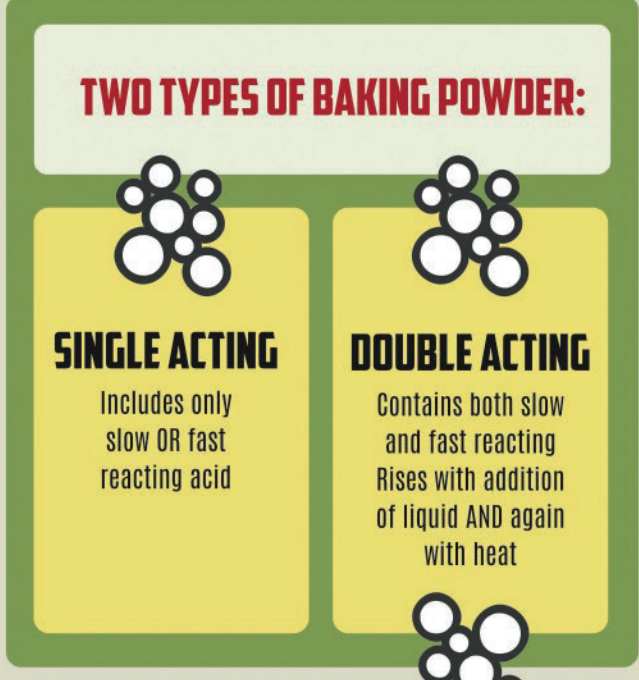
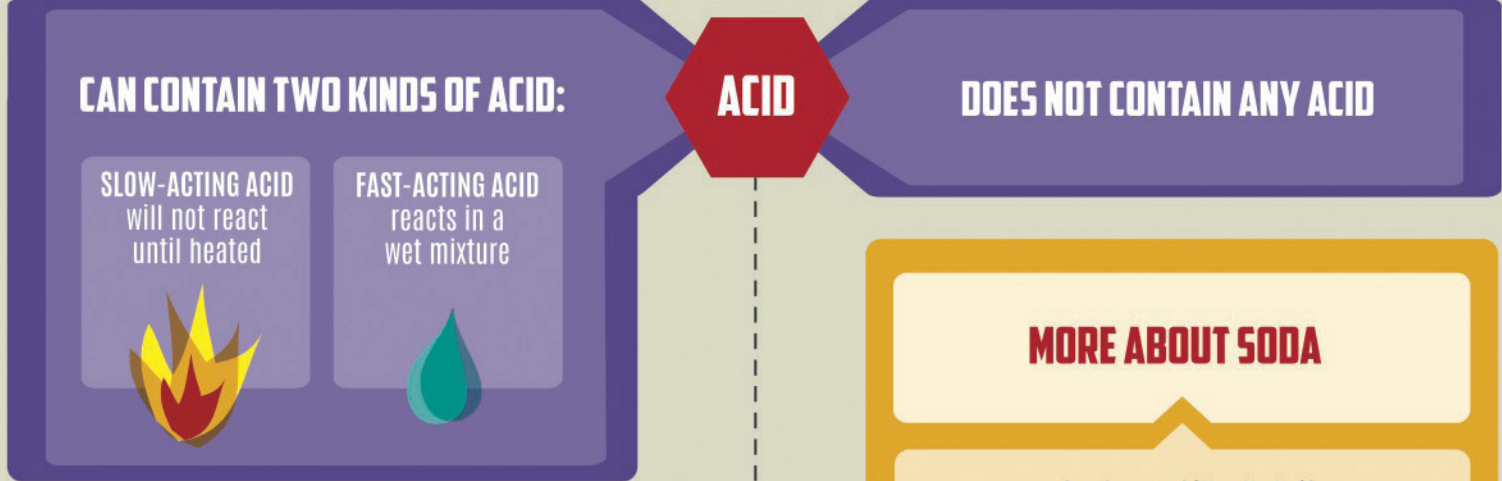
Contains both an acid and an alkaline component (usually baking soda) which react to release carbon dioxide.

VS.



BAKING SODA

Must be combined with an acid ingredient such as buttermilk or molasses to react and release carbon dioxide.



Don't have all day?
QUICK BREAD TO THE RESCUE!

Both baking powder and baking soda provide faster leavening than yeast fermentation. That's why breads and muffins made with either are called "quick breads."

