[What is the purpose of sugar in baking yeast bread?](https://cooking.stackexchange.com/questions/27528/what-is-the-purpose-of-sugar-in-baking-plain-bread)

Sugar has a few effects in bread: It helps make it soft and tender by absorbing some of the water and slowing down the formation of gluten strands. It feeds the yeast, resulting in a faster rise. Via caramelization, it aids in the browning of the crust.

What makes dough light and fluffy?

How light the bread is a function of how much gas is in the dough. It's the carbon dioxide that creates all the little bubbles that makes bread airy. Gas is created with the growth of the yeast. The more the yeast grows, the more gas in the dough.

Can bread rise too long?

If you let the dough rise for too long, the taste and texture of the finished bread suffers. Because the dough is fermenting during both rises, if the process goes on for too long, the finished loaf of bread can have a sour, unpleasant taste. ... Over-proofed loaves of bread have a gummy or crumbly texture.

What is difference between batter and dough?

For those who have no knowledge of a batter, it is a mixture of flour, egg, milk and water that is used in making cakes or to apply as a coating to foods before they are fried. ... Dough is thicker than batter. Batter is thin like a liquid so that the user can pour it from a pan to another.

Why is bread so important?

Breads are rich in complex carbohydrates. Carbohydrates are an important part of our diet as they provide us with energy. Our bread contains various B vitamins, including Thiamin (Vitamin B1) and Niacin (Vitamin B3) which are essential for releasing energy from food.

What is the difference between quick breads and yeast breads?

The difference between yeast breads and quick breads is the leavening agent. ... It must “proof”, or rise, to allow the production of carbon dioxide that allows the bread to rise during baking. Quick breads use the chemical leavening agents of baking powder and/or baking soda.

Why are quick breads called quick breads?

Quick breads cover a wide range, from biscuits and scones, which are made from a dough, to muffins and loaves that are made from a batter. ... Quick breads are called "quick" because they have to be baked or cooked immediately after being mixed. Why do you think that is?