**When you bake with Yeast Questions**

1. How did croissants come to be?
2. What were some of the European breads brought to Canada?
3. What does bread symbolize?
4. What is the function of water and sugar for Active dry yeast?
5. What is the unique property of bread or wheat flour?
6. What is the difference between adding milk and water into our breads?
7. What is the function of fat in our yeast breads?
8. What type of texture can eggs help produce?