

WHY DO WE USE SALT IN BAKED GOODS

Salt enhances the overall flavour of baked goods





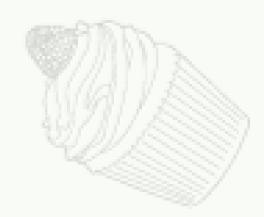
It is used as a chemical leavener in some baked items

1



Salt controls yeast in dough







3

5



It holds the dough better as it a gluten strengthener



