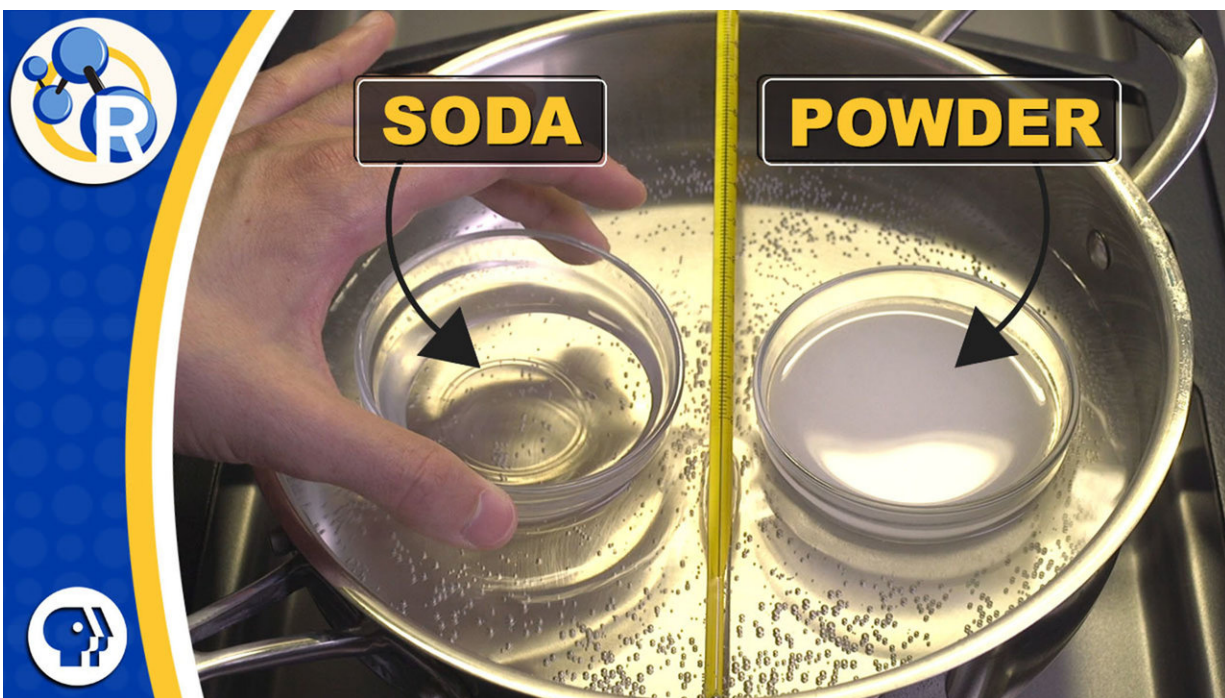


Video: How 'double-acting' baking powder acts twice

September 6 2018



Credit: The American Chemical Society

Baking powder is used to raise baked goods like cakes and cookies. It's often sold under the label "double-acting," but what does that mean?

In this video, Reactions explains the chemistry of how baking powder can act twice to make bubbles in your [baked goods](#).

Provided by American Chemical Society

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