

**MINISTRY OF EDUCATION AND SCIENCE OF UKRAINE**  
**Taras Shevchenko National University of Kyiv**  
**Educational and Scientific Institute of Philology**  
**Department of English Philology and Intercultural Communication**

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**GUSTATORY VOCABULARY IN BAKING**

**Tamurko Irina**

4<sup>th</sup> year student of the Education Program

‘English Studies and Translation

and Two Western European Languages’

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Specialty: 035 “Philology”

Supervised by:

**Borysovykh Oksana, PhD, Associate  
Professor**

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## ABSTRACT

Sensory linguistics investigates how human sensory experiences are encoded and communicated through language. Among the five sensory modalities, taste – also known as gustation – plays a central role not only in human survival and biological functioning but also in the expression of cultural, emotional, and personal identities. Gustatory vocabulary, as a linguistic means of conveying taste perception, has received growing scholarly attention in recent decades, yet remains relatively underexplored compared to visual or auditory modalities. Within this field, the domain of baking presents a particularly rich area of inquiry, offering a diverse range of taste-related language embedded in both technical and expressive culinary vocabulary.

This study investigates the linguistic features, semantic nuances, and pragmatic functions of gustatory vocabulary within the specific context of baking. Drawing from a corpus of 1,034 examples collected from 40 recipe articles published on the *Bon Appétit* website, the research analyzes how taste is represented in both recipes and reviews of baked goods, including cakes, cookies, brownies, pies, bread, and biscuits. The findings reveal that gustatory vocabulary in baking is dominated by adjectives, emphasizing the experiential and evaluative nature of sensory language. Key descriptors such as *creamy*, *buttery*, and *sweet* recur frequently, while rarer terms offer nuanced portrayals of texture and flavor. Semantically, the gustatory lexicon includes a high proportion of synesthetic and evaluative expressions, reflecting the affective and metaphorical dimensions of taste description.

By focusing on gustatory vocabulary in baking recipes, this research contributes to sensory linguistics by illustrating how taste is linguistically constructed and culturally mediated. The results have practical implications for lexicography, language teaching, culinary writing, food marketing, and translation, offering a deeper understanding of how language bridges sensory perception and human communication.

**Keywords:** sensory linguistics, gustatory vocabulary, baking recipe, taste perception, culinary term

## АНОТАЦІЯ

Сенсорна лінгвістика – це міждисциплінарна галузь, що зосереджується на вивченні того, яким чином чуттєвий досвід людини кодується, концептуалізується та передається за допомогою мовних засобів. Серед п'яти основних сенсорних модальностей смак, або гедонічне сприйняття їжі, посідає чільне місце не лише у забезпеченні фізіологічного функціонування та виживання, а й у формуванні культурної, емоційної та індивідуальної ідентичності. Попри зростаючий науковий інтерес, смакова лексика, яка слугує лінгвістичним механізмом репрезентації смакових відчуттів, досі залишається менш вивченою порівняно з лексикою, пов'язаною з візуальним або аудитивним сприйняттям.

У межах цієї галузі смакова лексика, пов'язана з випічкою, становить особливо перспективний об'єкт для дослідження, адже містить широку палітру смакової лексики, вмотивованої як технічною, так і експресивною природою кулінарного дискурсу. Метою цього дослідження є виявлення лінгвістичних особливостей, семантичних відтінків і прагматичних функцій смакової лексики на матеріалі текстів, присвячених випічці. Аналіз ґрунтується на корпусі з 1034 прикладів, дібраних із 40 рецептів та відгуків до них, розміщених на кулінарному вебресурсі *Bon Appétit*. Дослідження охоплює описи таких виробів, як торти, печиво, тістечка, пироги, хліб і печиво, виявляючи специфіку вербалізації смаку у відповідних контекстах. Результати аналізу свідчать про домінування прикметників у складі смакової лексики, що вказує на її досвідно-оцінну природу. Частотними є дескриптори на кшталт *creamy*, *buttery*, та *sweet*, які формують ядро смакової номінації, тоді як менш уживані терміни забезпечують деталізовану характеристику текстури та смакових відтінків. З семантичного погляду, смакова лексика виявляє високу щільність синестетичних та оцінних виразів, що репрезентують афективну й метафоричну складову смакового опису.

Зосередження на смаковій лексиці в кулінарному дискурсі, зокрема в сфері випічки, дозволяє запропонувати нові підходи до осмислення лінгвістичної

репрезентації смаку та культурної медіації сенсорного досвіду. Отримані результати мають практичну цінність для таких галузей, як лексикографія, методика викладання іноземних мов, гастрономічна журналістика, маркетинг харчової продукції та переклад, оскільки сприяють глибшому розумінню механізмів взаємодії між мовою, відчуттями та комунікацією.

**Ключові слова:** сенсорна лінгвістика, смакова лексика, рецепт випічки, смакове сприйняття, кулінарний термін

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## INTRODUCTION

Sensory experience has always been integral to human existence, serving as a foundation for survival and cognitive development. Among the various sensory modalities, taste holds a particularly significant place, as it not only ensures the discernment of edible substances but also shapes cultural and personal identities through the consumption and enjoyment of food. Food, as a vital component of human life, has long been recognized for its essential role in meeting physiological needs and its profound cultural, social, and emotional dimensions.

In recent decades, scholarly attention has increasingly turned to the linguistic representation of sensory experiences, particularly those related to taste. Gustation, as one of the primary sensory modalities, and the vocabulary associated with it, have become subjects of active linguistic inquiry only in the last few decades. However, despite notable advancements, the study of gustatory vocabulary remains a relatively nascent field, leaving considerable scope for further exploration.

The realm of baking, in particular, presents a fertile area for research into gustatory vocabulary. As a practice deeply embedded in culinary traditions worldwide, baking encompasses a rich array of sensory experiences that are linguistically encoded in unique and complex ways. Investigating how taste is described in the context of baking not only enriches our understanding of the gustatory lexicon but also reveals insights into the interplay between language, culture, and sensory perception. This underscores the relevance and necessity of further research in this domain, as it holds the potential to illuminate understudied aspects of sensory linguistics and cultural semantics.

The primary **aim** of this research is to investigate the linguistic representation of gustatory experiences in the context of baking, focusing on the lexical units and semantic structures associated with taste perception. To achieve this goal, the following tasks are delineated:

- discuss the theoretical underpinnings of sensory linguistics within language studies;

- identify gustatory vocabulary as a subset of sensory lexicon in English;
- analyze word formation, morphological patterns, and semantic fields associated with gustatory terms;
- investigate gustatory vocabulary in baking recipes and their reviews and identify recurring patterns and unique features of gustatory vocabulary in baking recipes.

The **object of the research** is the gustatory vocabulary employed in the domain of baking.

The **subject of the research** is the linguistic features, semantic nuances, and pragmatic functions of gustatory vocabulary in baking recipes.

The material of this research consists of 1,034 examples of gustatory vocabulary collected from a curated selection of recipes sourced from the *Bon Appétit* website. These examples are derived from 40 distinct recipe articles, representing a diverse array of baked goods, including desserts (such as cakes, cookies, brownies, and pies) and pastries (such as bread and biscuits).

The research employs a combination of general scientific and linguistic **methods** to achieve its objectives and address the research tasks comprehensively. General scientific methods, including *analysis*, *synthesis*, *comparison*, *generalization*, and *systematization*, are utilized to reveal the essence of key concepts central to the study. Among linguistic methods, the *descriptive method* is employed to examine the grammatical and semantic features of gustatory vocabulary within the context of baking recipes. The *structural method*, incorporating component and distributional analysis, is applied to analyze the lexical composition and semantic relationships of gustatory terms. These methods are instrumental in creating a systematic classification of gustatory vocabulary used in recipes and reviews. To complement qualitative analysis, quantitative methods are employed to count and categorize the frequency of gustatory terms in various baking contexts, such as desserts (cakes, cookies, brownies, pies) and pastries (bread, biscuits).

The **scientific novelty** of this research lies in its focused examination of gustatory vocabulary within the specific context of baking recipes, an area that has

remained underexplored in linguistic studies. While sensory linguistics and gustatory lexicon have gained traction in recent decades, the application of these concepts to the language of baking offers new insights. This study systematically analyzes the structural, semantic, and functional features of gustatory vocabulary across a variety of baked goods, including desserts (cakes, cookies, brownies, pies) and pastries (bread, biscuits). By exploring both recipes and reviews, the research highlights the dual role of gustatory vocabulary: as a precise technical tool in recipes and as an emotive and evocative device in culinary reviews.

The **practical significance** of this study lies in its diverse applications across several domains. In lexicography and language teaching, the findings can be utilized to develop specialized glossaries or teaching materials focused on culinary and sensory vocabulary, particularly for English for Specific Purposes courses in the hospitality and culinary sectors. The research also benefits culinary practitioners, such as bakers and food writers, by providing insights into the effective use of descriptive language to convey sensory attributes of baked goods to diverse audiences.

The **structure** of the work is designed to comprehensively address the linguistic characteristics of gustatory vocabulary in baking recipes. It consists of an introduction, two chapters, and a conclusion.

The Introduction outlines the research's topicality, goals, objectives, methodology, and practical significance.

Chapter 1 explores the linguistic status and functional characteristics of gustatory vocabulary in contemporary English. It includes an overview of sensory linguistics, examines gustatory vocabulary within the English lexical system, and analyzes its structural and semantic properties.

Chapter 2 focuses on gustatory vocabulary in baking recipes. It provides a lexical and semantic analysis of vocabulary used in dessert recipes and reviews (cakes, cookies, brownies, pies) and pastries (bread, biscuits). The chapter concludes by identifying patterns of gustatory lexis in baking recipes.

The Conclusion summarizes the findings, emphasizing the theoretical and practical contributions of the research and suggesting areas for future investigation.

# CHAPTER 1

## LINGUISTIC STATUS AND FUNCTIONAL CHARACTERISTICS OF GUSTATORY VOCABULARY IN CONTEMPORARY ENGLISH

### 1.1. Overview of sensory linguistics

In the evolving landscape of linguistic studies over the past few decades, a notable expansion has been the rise of sensory linguistics, also known as linguosensory studies or linguistic perceptology. This field focuses on examining how language represents the physiological and sensory inputs of the human experience, specifically relating to the five primary senses: sight, hearing, touch, smell, and taste. The term *linguistic perceptology* derives from the Latin *perceptio*, indicating perception, and underscores the branch's emphasis on exploring how sensory experiences are linguistically encoded and communicated.

Sensory linguistics has developed as an interdisciplinary field, reflecting broader intellectual trends within the humanities and contributing to the diversification of linguistic studies. This interdisciplinary framework is fundamental, as it merges insights from psychology, physiology, cognitive science, and cultural studies, offering a comprehensive perspective on human perception and its linguistic manifestation. According to R. Pishghadam, H. Jajarmi and S. Shayesteh, the growing interest in sensory linguistics highlights a shift in focus toward understanding how individuals cognitively and linguistically process external stimuli from their environment [47, p. 12]. Researchers in both international and domestic contexts now study how sensory perception influences language use, expression, and the cognitive representation of reality.

Within sensory linguistics, *perception* has established itself as a fundamental linguistic category, often referred to as *perceptivity*. R. Caballero and C. Paradis state that perceptivity encapsulates how sensory stimuli are mentally processed and linguistically represented [39, p. 5]. In other words, perceptivity examines how language captures and conveys an individual's sensory interactions with the world,

encompassing a wide array of perceptual experiences that shape human consciousness.

In order to address specific sensory types within this field, researchers commonly employ the term *perceptual mode* (or *mode of perception*). The terminology associated with perceptual modes in sensory linguistics is diverse and evolves in response to expanding research. There is substantial variation in how these sensory modes are classified and discussed. B. Winter, M. Perlman and A. Majid believe that terms may be rooted in traditional descriptors, such as *perceptual mode 'smell'*, or employ adjectival derivatives, such as *visual mode* for sight-based perception [52, p. 216]. Additionally, many contemporary studies, including A. Belova [37], T. Hörberg [42], J. Huang [43] and Y. Zhong [53], adopt Latin-based terminology that aligns with sensory modalities, including *visual* (for sight), *auditory* (for hearing), *tactile* or *haptic* (for touch), *olfactory* (for smell), and *gustatory* (for taste). These terms not only provide a structured vocabulary for discussing sensory experiences but also allow for a nuanced exploration of how each sensory modality functions within linguistic contexts.

I. Ronga, C. Bazzanella, F. Rossi and G. Iannetti posit that perceptual modes form the most fundamental elements of reality representation, serving as basic units through which humans reconstruct the characteristics of the external world [49, p. 141]. However, R. Wang and K. Sun and B. Winter emphasise that human perception is not confined to these isolated sensory experiences. Rather, it extends far beyond elementary forms, engaging in a dynamic and integrated process. The scholars believe, that in everyday life, individuals encounter complex situations and stimuli, perceiving them through composite images rather than discrete sensory inputs [51, p. 272]. Human perception thus operates as a synthesis of individual sensations, facilitated by the interaction of multiple sensory organs. O. Korol adds that this collaborative functioning of the senses allows individuals to process and respond to complex scenarios through a holistic and interconnected sensory framework [13, p. 193]. Therefore, sensory linguistics examines how fragmented sensory inputs are transformed into cohesive and comprehensive perceptions that enable individuals to reconstruct entire objects or situations within their cognitive and linguistic landscapes.

Consequently, in contemporary sensory linguistics, another key theoretical construct is that of *sensory experience*. According to E. Koliada and T. Lisinska, this concept encompasses a spectrum of perceptual interactions with the world, ranging from momentary, discrete sensory impressions to the rich, cumulative collection of sensory encounters that individuals amass over the course of their lives [12, p. 128]. This breadth of definition allows for an in-depth exploration of how transient sensory stimuli integrate with lasting perceptual memories, shaping a nuanced understanding of human interaction with sensory stimuli across temporal contexts.

The individual engaging with sensory experience, frequently referred to as the *perceptor*. Traditionally, the concept of the perceptor has been closely associated with the *visual* mode of perception. This focus on the visual dimension of perception reflects the historical emphasis on sight as a primary means of observing and interpreting the external world. In studies centered on visual perception, the perceptor is often examined in relation to their observational capabilities, shedding light on how visual input serves as a foundation for broader perceptual experiences. However, E. Campbell and E. Bergelson claim that the scope of the perceptor extends beyond mere visual analysis. The term encompasses an individual's capacity to engage with and interpret a range of sensory modalities. This involves analyzing how one perceives auditory, olfactory, gustatory, and tactile stimuli, and, crucially, how these experiences collectively inform an individual's perceptual worldview [40, p. 334]. Thus, the perceptor operates not only within the bounds of isolated sensory impressions but as an active participant in a multisensory interaction with their environment.

On the other hand, J. Hoegg and J. Alba point out that *observer* serves as an umbrella term that captures the broader spectrum of perceptual engagement, embodying the active involvement of an individual within a sensory scenario. As an overarching term, *observer* encompasses all perceptual modes, implying a state of immersion within a given experience [41, p. 11]. The observer is not merely a passive recipient of sensory information but an active interpreter of the stimuli surrounding them. This engagement suggests that sensory perception is a multifaceted and dynamic process, where each sensory mode contributes to a comprehensive understanding of

the observed phenomena. A. Majid emphasises that the term *observer* further conveys a sense of direct involvement in the event or scenario being described, which contrasts with more abstract or detached notions of perception [46, p. 59]. By emphasizing this direct participation, sensory linguistics positions the observer as an integral figure within the perceptual process, bridging the gap between sensory input and the cognitive frameworks through which individuals interpret and respond to their environments.

In general, the terms *observer*, *subject of perception*, and *perceptor* are often used interchangeably in sensory linguistic literature to denote individuals engaged in sensory experiences. E. Koliada and T. Lisinska believe that despite their interchangeability, each term carries distinct connotations rooted in its linguistic origin and usage context. For example, while *observer* emphasizes a broader perceptual capacity across all sensory modalities, *perceptor* specifically highlights the individual's role in actively experiencing sensory stimuli. Likewise, *subject of perception* implies a psychological dimension, positioning the individual as a focal point within the perceptual event. These distinctions, though subtle, underscore the need for terminological precision in sensory linguistics, as each term reflects different facets of the perceptual process [12, p. 128]. The nuanced use of these terms illustrates the dynamic nature of sensory experience, where linguistic choices shape the understanding of sensory roles and interactions.

Still, recent scholarly discussions in sensory linguistics have introduced *percipient* as an alternative term to capture the complexities of sensory perception. Originating in international studies on embodiment and sensory phenomena, the term *percipient* aims to address perceived gaps in the semantic range of traditional terms like *observer* or *perceptor*. According to K. Shapochka and V. Moskalenko, by focusing on the embodied nature of perception, *percipient* provides a linguistic framework that emphasizes the individual's holistic engagement with sensory experience [31, p. 123]. It implies a deeper, more immersive sensory participation that aligns with the broader, interdisciplinary scope of sensory studies, particularly in contexts examining bodily and sensory responses to external stimuli.

L. Sapozhnikova suggests that the adoption of *percipient* in sensory linguistics

reflects the ongoing refinement of terminology as researchers strive to more accurately describe the intricacies of sensory engagement. This term not only encapsulates an individual's active involvement in sensory experiences but also suggests an integrative perspective, where perception is understood as an embodied, context-driven process [23, p. 380]. In this regard, *percipient* becomes especially relevant in analyses where the sensory experience is intricately linked with bodily awareness and subjective interpretation.

Sensory perception, in its interaction with cognition, undergoes a transformation that culminates in its expression as a fact of consciousness. This perceptual data is then verbalized, a process that linguistically encodes sensory experiences within the structure of language. F. Lievers and B. Winter underscore that the units responsible for this verbalization of sensory perception are morphologically represented in various parts of speech within a linguistic system: nouns, adjectives, verbs, and adverbs. Each part of speech captures distinct dimensions of sensory attributes:

- nouns encapsulate sensory attributes as tangible objects or abstracted entities, providing a substantivized form that renders sensory features into concrete, often objective terms;
- adjectives convey sensory qualities in a static manner, inherently linked to the objects they describe. These qualities are presented as inherent characteristics, inseparable from the entities to which they apply;
- verbs introduce a dynamic aspect to sensory perception, capturing sensory qualities as active processes or changes, thus highlighting the temporal or transformative nature of the experience;
- adverbs describe sensory qualities in relation to other attributes – whether static or processual – offering descriptions that extend beyond the object itself to modify actions, states, or qualities of other descriptors [44, p. 52].

As a result, sensory lexemes are unique linguistic constructs that embody a fusion of two signal systems: the sensory perception system and the data processing system. This dual encoding within sensory lexemes enables them to encapsulate comprehensive information about the surrounding world, functioning as registers that

log and convey perceptual data. Each sensory lexeme encapsulates not only the sensory input itself but also the cognitive interpretation layered upon it. These lexemes are thus more than mere labels; they act as *registers of perception*, encoding intricate details of sensory encounters within a linguistic framework.

Behind each unit of sensory lexicon lies a *sensory image* – a representation that enables language to convey complex sensory content in a concretely perceptual form. According to A. Perminova, this sensory image acts as a bridge, allowing abstract sensory information to be presented in a format accessible to both cognition and communication [18, p. 14]. It is through this concretely perceptual form that sensory lexemes carry a dual function: they encode detailed sensory information about the external world while simultaneously facilitating its integration into the broader cognitive and linguistic structures that underlie human knowledge and expression.

To conclude, the field of sensory linguistics underscores the importance of sensory experience in language development, cognitive processing, and cultural expression. It provides insights into how language not only names and categorizes sensory phenomena but also serves as a repository for shared human experiences, fostering a deeper understanding of the embodied nature of meaning and the ways in which language shapes – and is shaped by – the sensory world.

## **1.2. Gustatory vocabulary within the lexical system of the English language**

The connection between humans and their surrounding reality is deeply rooted in sensory perception, which serves as a primary channel for obtaining information about the world. Perception enables individuals to absorb, interpret, and represent external stimuli through language, thus forming a conceptual bridge between concrete experiences and abstract thought. This interrelation is mediated by the sensory lexicon, which encompasses a vast array of linguistic expressions used to describe sensory experiences.

According to F. Lievers and B. Winted, sensory lexicon refers to vocabulary that encapsulates sensations resulting from five primary modes of perception: sight,

hearing, taste, touch, and smell. These modes of perception allow people to process reality comprehensively, capturing details that feed into an individual's cognitive framework [44, p. 53]. K. Tuliuliuk adds, that this framework, shaped by culture, personal experiences, and language itself, is often referred to as a linguistic worldview or cognitive map. Such a worldview frames how individuals interpret and verbalize their sensory experiences, guiding the conceptualization of reality according to mental categories that have evolved within a particular linguistic and cultural context [27, p. 155].

Each of the five sensory modalities contributes uniquely to perception, yet the prominence of each varies across cultures and languages. The results of the sensory impressions derived from the taste qualities of substances, experienced by individuals through their consumption, are linguistically represented in gustatory lexicon

Gustatory vocabulary is a subset of lexical items specifically dedicated to expressing the qualities, sensations, and nuances associated with taste. S. Kovpyk states that this vocabulary allows speakers to convey the complexity of flavors, encompassing basic taste types (such as sweet, salty, sour, bitter, and umami) and extending into descriptive terms that articulate subtleties and variations within these categories [7; 8; 9; 10]. The gustatory lexicon thus forms an interface between sensory experience and linguistic expression, enabling precise communication about an inherently subjective aspect of human perception.

The term *gustatory* derives from the Latin *gustatus*, meaning taste or flavor, and encompasses both the physiological experience of taste perception and its linguistic representation. J. Simner and S. Haywood notes that within the lexical system of any language, gustatory vocabulary serves to identify and categorize the sensory qualities that humans experience when consuming various substances. This vocabulary is not only descriptive but also evaluative, allowing individuals to articulate their sensory responses and emotional associations related to taste [50, p. 173]. Gustatory vocabulary, therefore, plays a unique role in language: it provides tools for describing a personal sensory experience in terms that are universally understood, despite variations in taste preference and cultural associations.

A. Romanchenko and A. Andronatii emphasize that gustatory vocabulary is deeply rooted in human biology. The gustatory system, part of the sensory apparatus, detects five basic tastes: sweet, salty, sour, bitter, and umami. These taste types correspond to specific receptors on the tongue, each adapted to recognize distinct chemical compounds [22, p. 37]. Consequently, this biological framework forms the basis for the gustatory lexicon, where taste experiences are translated into linguistic expressions, enabling people to communicate what would otherwise remain highly subjective sensations. Additionally, according to O. Romanenko, the inherent survival element linked to taste – where bitterness can indicate toxicity and sweetness signals energy – introduces an evaluative dimension into gustatory language [21, p. 70]. Therefore, gustatory vocabulary serves as more than a neutral descriptor; it reflects instinctive assessments that are part of our evolutionary heritage.

Furthermore, the conceptual foundation of gustatory vocabulary extends beyond mere sensory input and includes a cognitive processing dimension. While sensory receptors detect the basic elements of taste, the brain interprets and categorizes these inputs, shaping the conceptual structure that underpins gustatory vocabulary. H. Vysotska explains that when people encounter complex or unfamiliar flavors, they draw upon pre-existing lexical categories or create new descriptors to convey their experience, engaging in a process known as *conceptualization*. This process allows for breaking down and synthesizing sensory experiences into recognizable and communicable concepts [1, p. 67]. For instance, speakers might use compound descriptors such as *bittersweet*, *spicy-sweet*, or *tangy*, which capture complex taste profiles through familiar terms. Thus, gustatory vocabulary is a linguistic extension of human cognition, enabling people to articulate intricate taste experiences that go beyond basic sensory information.

Additionally, A. Belova emphasizes that gustatory vocabulary is inherently evaluative and emotional. Since taste is strongly linked to personal pleasure or discomfort, gustatory terms frequently carry positive or negative associations [38, p. 13]. For example, words such as *delicious*, *delectable*, or *mouthwatering* convey positive appraisals, while terms like *bland*, *stale*, or *rancid* suggest negative

evaluations. Therefore, gustatory vocabulary not only describes flavors but also reflects emotional responses, making it a unique domain where sensory experience intersects with emotional expression. Furthermore, Yu. Shvets adds that the evaluative nature of gustatory terms is often culturally specific, as certain flavors may be regarded positively in one culture and less favorably in another [32, p. 148]. For instance, *spicy* may be valued in Southeast Asian cuisines but might be less appreciated in cultures where milder flavors are the norm. Thus, gustatory vocabulary not only facilitates communication of individual taste experiences but also embodies collective social and cultural attitudes toward food.

Moreover, the cultural dimension of gustatory vocabulary is integral to its conceptual foundation. T. Semashko states that cultural context significantly shapes which tastes are valued or familiar within a society, directly influencing the presence and prominence of specific gustatory terms. A compelling example of this is the Japanese term *umami*, which denotes a savory taste associated with glutamate-rich foods like soy sauce and mushrooms. Although the concept of *umami* existed in Japanese for centuries, it has only recently been incorporated into English [25, p. 45]. This incorporation reflects both an increasing awareness of global cuisines and the need to express taste sensations that previously lacked specific terms in English. Consequently, gustatory vocabulary serves as a linguistic bridge across cultures, adapting to new culinary landscapes and incorporating culturally significant terms.

In conclusion, gustatory vocabulary in English captures taste perceptions and related sensory experiences. It bridges subjective sensations and shared expressions, reflecting the interplay of sensory, cognitive, emotional, and cultural factors. This vocabulary embodies both the biological aspects of taste and cultural values, translating personal sensations into public communication.

### **1.3. Structural and semantic properties of English gustatory vocabulary**

The structural and semantic properties of English gustatory vocabulary reveal a complex and nuanced system of terms, encompassing a wide array of descriptive

possibilities for taste experiences. The language of taste is organized through a combination of morphological structures, lexical choices, and semantic nuances that together create a rich vocabulary to describe flavor intensity, quality, and subjective perception.

To begin with, the morphological formation of English gustatory vocabulary is a dynamic and multifaceted process that employs a range of affixes, compound structures, and derivational patterns to create and modify words that express the nuances of taste. Morphology – the study of word formation and structure – enables the English language to expand its lexicon by introducing words that capture specific qualities, intensities, and evaluative nuances of flavor. Through prefixation, suffixation, compounding, reduplication, and borrowing, speakers have access to a precise and versatile vocabulary for describing the rich spectrum of gustatory experiences.

M. Mokhosoieva believes that prefixation is one of the most common morphological processes in gustatory vocabulary. By attaching prefixes to root words, English allows for modifications that indicate the degree, intensity, or even evaluation of a taste [16, p. 124]. For example, prefixes like *over-* and *under-* are often used to indicate that a particular flavor or texture is either too strong or too weak, as in the terms *overripe* and *undercooked*. While *overripe* suggests a level of ripeness where sweetness is excessive, sometimes edging towards spoilage, *undercooked* implies that a food item has not fully developed its intended flavor or texture, potentially leaving it lacking in taste. Similarly, prefixes such as *un-* and *non-* can negate a gustatory quality, suggesting that a particular characteristic is absent or deemed undesirable. Words like *unpalatable* signal a lack of appeal in flavor, while *non-spicy* clarifies the absence of any spicy or pungent elements in a dish. These prefixes provide subtle distinctions, allowing speakers to communicate more nuanced evaluations of taste and culinary quality.

Suffixation further enriches English gustatory vocabulary by forming adjectives, nouns, and even adverbs that describe various dimensions of taste. Adjective-forming suffixes such as *-y* and *-ish* are commonly added to nouns or verbs to create specific

flavor descriptors [4, p. 10]. Terms like *tangy*, derived from the noun *tang*, convey a sharp or mildly sour taste, while *buttery*, from *butter*, describes a smooth and rich flavor profile. The suffix *-ish*, as in *sweetish*, indicates a mild or understated presence of sweetness. Additionally, noun-forming suffixes like *-ness* and *-ity* nominalize gustatory adjectives, transforming qualities into abstract concepts [16, p. 125]; for instance, *bitterness* and *sweetness* denote the general attributes of bitter and sweet flavors, respectively. These suffixes enhance the specificity of gustatory vocabulary by allowing speakers to express flavors with varying degrees of intensity and character, creating a robust set of tools for articulating taste experiences.

According to I. Chorny, V. Chorna and I. Trutsunenko, compounding, another crucial morphological process, involves combining two or more root words to create expressions that vividly describe specific tastes [30, p. 296]. Compounds such as *sugar-coated*, *honey-sweet*, and *lemon-flavored* blend different sensory experiences to communicate both flavor and texture. For instance, *sugar-coated* suggests a sweet outer layer, often crispy or textured, whereas *honey-sweet* captures a unique sweetness with the floral and rich undertones characteristic of honey. *Lemon-flavored*, meanwhile, indicates an infusion of citrus elements, suggesting tartness and freshness. So, through such compounds, gustatory vocabulary gains multi-layered meanings that reflect complex flavor profiles and combinations, making language a more precise medium for describing diverse culinary experiences.

In addition to these morphological strategies, reduplication – where sounds or syllables are repeated within a word – contributes a playful dimension to gustatory vocabulary. Informal terms like *yum-yum* and *nummy* employ reduplication to convey positive, often childlike enjoyment of taste [5, p. 18]. These expressions, while less formal, emphasize the appeal of certain flavors in a lighthearted, affectionate manner, contributing an expressive element that is especially resonant in casual or emotive contexts.

The borrowing of words from other languages has also enriched English gustatory vocabulary, reflecting the influence of global culinary traditions. T. Cherkashyna, M. Bieliavska and H. Satanovska state that terms borrowed from

French, Italian, Japanese, and other languages have introduced new flavor concepts or expanded existing categories [29, p. 206]. For instance, *savory*, originating from the Old French *savore*, denotes flavors that are full-bodied and satisfying, often used in contrast with sweet tastes. *Umami*, a relatively recent loan from Japanese, has added a fifth category to the basic tastes, capturing a savory, meaty flavor distinct from sweet, sour, bitter, and salty. Similarly, *al dente*, borrowed from Italian, describes the ideal texture of pasta and implies a firmness that enhances the flavor profile of the dish. The integration of loanwords into English taste vocabulary exemplifies the language's adaptability and openness to new expressions, reflecting the diversity of culinary experiences in English-speaking cultures.

In general, this morphological complexity illustrates the expressive power of the English language, enabling speakers to articulate not only the qualities of taste but also the emotional and sensory dimensions associated with food and flavor.

On the other hand, in examining the semantic properties of English language gustatory vocabulary, we adhere to an anthropocentric hypothesis that the perception of taste is structured around a "core-periphery" semantic model. F. Richer, B. Beaufils and S. Poirier emphasize that within this lexical-semantic field dedicated to taste, the core is represented by the noun *taste*, which functions as the central nominative unit in discourse. Surrounding this nucleus is a periphery populated by verbs and adjectives that hold contextually determined meanings. These peripheral elements often exhibit blurred boundaries, reflecting a dynamic structure in which certain lexical items can simultaneously belong to the core of one semantic field and to the periphery of another [48, p. 1740].

A. Pechena's analysis of dictionary definitions for nominative units referring to taste, alongside additional vocabulary within this semantic field, reveals a notable pattern: the more distinctive and varied semantic components (semes) a word contains, the further it is positioned from the field's core [20, p. 184]. T. Sirochuk adds that this phenomenon results in a gradation of lexical units, where some elements are seen to exhibit mixed or non-perceptual meanings, thus occupying positions at the outer edges of the field [26, p. 149]. In this structure, lexical units related to taste perception

establish a multi-layered network of gradual transitions from core to periphery, with peripheral elements reflecting diverse nuances beyond direct sensory perception.

The peripheral constituents in English form a complex hierarchy within the lexical-semantic field of taste perception. This field can be broken down into microfields, each organized around hypernymic verbs and adjectives that govern specific hyponymic groups. V. Shymanska mentions that these verbs and adjectives are hierarchically interconnected through hypernymic and hyponymic relations, constructing a comprehensive system of lexical items associated with gustatory perception. Within this system, each subgroup operates as a subsystem with its own internal hierarchy [34, p. 343]. Notably, H. Satanovska points out that gustatory adjectives form one of the most developed and nuanced systems within English vocabulary related to sensory perception, demonstrating the language's capacity for conveying a broad spectrum of taste-related experiences [24, p. 326].

In the English language, this peripheral structure is further enriched by the polysemy of English words, which enables a broader range of meanings and applications. T. Kovalevska and Yu. Shvets claim that this multiplicity enhances the expressive capability of English in describing taste, as many lexical items are capable of extending beyond their primary meanings to adopt context-dependent nuances [6, p. 261]. For instance, the English verbs *taste*, *smack*, and *try* illustrate this flexibility; each verb maintains a core association with gustatory perception yet can adapt to various contexts. Yu. Shvets points out that this capacity for semantic layering within English results in a highly adaptable and expressive system for articulating sensory experiences related to taste, ultimately underscoring the language's intricate lexical organization and the anthropocentric nature of its semantic fields [33, p. 172].

In general, the system of English contains a wide array of gustatory verbs and adjectives that richly describe various taste experiences. For example, the verb *savor* conveys an expressive, almost evocative sense of taste appreciation, resonating deeply with the idea of consciously and pleasurably experiencing flavor. Zh. Koloiz states that this verb encapsulates the act of not merely tasting but of relishing or lingering on a flavor, emphasizing a deliberate engagement with the sensory qualities of food or drink

[11, p. 39]. The term *savor* is imbued with a heightened expressiveness, suggesting that the sensory experience is particularly gratifying and memorable, and it often implies a level of sensory sophistication in the act of tasting.

M. Voina and O. Arkhyenko argue that English includes several verbs that pertain directly to gustatory perception, yet there are also action verbs with an associative component of taste, where taste perception is a secondary, accompanying nuance rather than the primary focus [2, p. 453]. Examples include verbs like *eat*, *drink*, *chew*, *bite*, and *sip*. Each of these terms primarily describes an action involving food or drink, yet they inherently contain an element of taste perception. For instance, to *eat* or *chew* implies a process in which taste plays a natural role, even if it is not explicitly stated. The verb *sip*, in particular, often conveys a sense of measured, mindful drinking, and by implication, it suggests a slower, more reflective experience of taste.

Moreover, English gustatory verbs are generally agent-focused, meaning that they emphasize the individual's role in the process of taste perception [36, p. 54]. For example, in phrases like *I savor the flavor of the wine* or *I enjoy the taste of the coffee*, the person tasting is the agent, and the flavor or taste is the object of perception. This agent-oriented structure reflects a linguistic focus on the individual's experience and personal engagement with taste.

M. Mokhosoieva believes that in contrast to action verbs, English does not traditionally possess object-oriented taste perception verbs that frame the flavor itself as an active participant in the sensory experience [14, p. 117]. English lacks a direct equivalent to verbs that would mean, for instance, "to be tasty to someone" as an inherent property of the object. Instead, the flavor or taste quality in English is typically ascribed through adjectives (e.g., *tasty*, *flavorful*) or adjectival phrases following a more descriptive framework. For example, expressions like *The coffee tastes good* focus on the attribute of the coffee through a linking verb rather than portraying the coffee as actively imparting a taste to the subject.

Thus, English gustatory verbs either emphasize the agent's sensory experience or utilize adjectival descriptions to characterize the quality of taste. This framework inherently aligns with an anthropocentric approach, prioritizing the human as the

central agent in sensory perception and underscoring the subjective nature of taste experiences in English linguistic structure.

On the other hand, the English language also offers a rich variety of adjectives specifically dedicated to describing the sensory qualities of food, particularly in terms of taste, aroma, and texture. M. Petryshyn explains that these adjectives not only provide nuanced ways of articulating pleasurable or unpleasant culinary experiences but also serve as a significant aspect of descriptive language, enhancing the cultural and sensory richness of English [19, p. 45].

When it comes to describing the pleasant taste of food, English uses several adjectives that capture varying shades of flavor intensity and appeal. According to P. Vorobets, the word *tasty* serves as a general term to indicate that a food item has a flavor that is satisfying and enjoyable. For a more enthusiastic tone, *yummy* is often employed, suggesting a delicious taste that is highly appealing, often evoking a sense of anticipation or childlike delight. Similarly, *scrumptious* intensifies this appeal, denoting an extremely tasty and indulgent flavor experience. For flavors that are particularly pleasing in a savory context, *savory* itself is used, typically referring to foods that are not sweet but contain appetizing seasoning. Additionally, *toothsome* captures not only the pleasant taste but also the pleasing texture of food, providing a comprehensive sense of culinary enjoyment that engages both flavor and tactile sensation [3, p. 199].

The English lexicon also includes more sophisticated terms such as *flavorous*, which suggests a refined or gourmet level of flavor that might be used for foods with complex taste profiles. Another word, *gustable*, although less common, similarly conveys an impression of an excellent taste experience. Words like *appetizing* often refer to the visual and olfactory appeal of food, denoting something that not only tastes good but looks and smells enticing as well. Lastly, *mouth-watering* is a vivid descriptor, typically used for foods that are so appealing they evoke an involuntary reaction, such as salivation, which reflects anticipation of a delicious experience.

In the domain of food aroma, English provides descriptors that capture the often intertwined nature of taste and smell [17, p. 228]. For example, *sweet* not only describes

a flavor associated with sugary ingredients but can also convey a pleasantly mild or agreeable aroma. For more intense aromatic experiences, *aromatic* describes scents that are rich, often warm, and inviting, while *pleasant* serves as a more neutral term, indicating a mild but positive fragrance. For foods that carry a naturally fresh or flower-like smell, *fragrant* may be used, adding a layer of sensory depth to the description.

Conversely, English includes a substantial set of adjectives for describing food that is unappealing in taste, smell, or texture [28, p. 129]. Words like *terrible* and *disgusting* reflect strong negative reactions, often invoking a visceral repulsion. *Revolting* intensifies this sense of aversion, suggesting a taste or smell that may induce nausea. Other words like *unpalatable* and *unsavory* are more restrained, yet they convey a clear disinterest or distaste for the food, with *unsavory* often implying that the food has both an unpleasant taste and smell. Terms like *distasteful* and *sickening* similarly describe food that is disagreeable, with *sickening* particularly emphasizing a sensation that could lead to physical discomfort. Lastly, *gross* is a more informal term used to denote extreme dislike, reflecting a strong and immediate negative response.

The realm of texture is also richly articulated in English food description [45, p. 610]. Words like *tender* are used to denote foods that are soft and easy to chew, often associated with meats or vegetables cooked to perfection. For foods that have a high water content, *juicy* is used to highlight the fresh and moist quality that can enhance the overall flavor experience. *Creamy* is applied to foods with a smooth, rich texture, while *crumbly* describes foods that break apart easily, often implying a desirable flakiness or softness, as in pastries. For foods that are moist without being soggy, the word *moist* is commonly used, while *spongy* describes textures that are soft, springy, and slightly porous, enhancing the sensory experience by introducing a light and airy feel.

For unpleasant textures, English provides descriptors that capture varying degrees of roughness and resistance [15, p. 265]. *Hard* describes food that is difficult to chew or cut, while *rough* may refer to surfaces that are not smooth, often suggesting a less-than-ideal experience in food texture. *Dry* conveys a lack of moisture, which can detract from the enjoyment of food that would otherwise be tender or moist. Words

like *greasy* highlight an undesirable oily quality, often associated with an excess of fat or butter, leading to a coating sensation in the mouth. *Slimy* is particularly unpleasant, used for textures that feel slippery or mucilaginous, often associated with foods that are spoiled or improperly prepared. Finally, *gooey* describes a texture that is both soft and sticky, a quality that, while potentially enjoyable in desserts, can become unpleasant when it lacks balance or structure.

For food items that fall outside traditional taste categories or present a more nuanced flavor profile, English also has a lexicon to address these subtleties [35, p. 125]. *Bitter*, commonly associated with coffee, chocolate, or certain vegetables, describes a sharp taste that can be enjoyed by those with an acquired preference. *Bland*, on the other hand, implies an absence of strong flavor, often used negatively to indicate food that lacks seasoning or character. *Spicy* captures flavors with a strong piquancy, often associated with chili or pepper. For foods that are particularly rich or indulgent, the term *rich* is used to denote a high concentration of fats or creams, while *salty* describes flavors dominated by a high salt content. *Sour* is used for tastes that contain acidity, often associated with lemons, vinegar, or fermented foods. Finally,  *piping hot* describes food served at a very high temperature, and *crunchy* refers to a texture that produces a pleasant sound and feel when bitten into, often adding an element of enjoyment to foods like fresh vegetables or well-cooked pastries.

Through this expansive vocabulary, English enables speakers to articulate a wide range of sensory experiences related to food, enhancing the precision and depth with which culinary experiences can be shared, discussed, and appreciated.

In conclusion, English gustatory vocabulary is structurally rich, with morphological formations such as prefixes, suffixes, and compounds allowing for nuanced expressions of taste. The wide range of verbs and adjectives, alongside descriptors, enables detailed representation of flavor intensities and evaluations. This flexibility allows English to precisely convey the sensory and evaluative aspects of taste.

## Conclusion to chapter 1

Sensory linguistics, or linguistic perceptology, explores how language encodes human sensory experiences across sight, hearing, touch, smell, and taste. This interdisciplinary field connects linguistics with psychology and cognitive science to reveal how sensory perceptions are processed and expressed through language. Core terms like *perceptual modes* (e.g., *visual*, *auditory*) help classify sensory types, while concepts such as the *perceptor* or *percipient* highlight the individual's immersive role in perceiving and interpreting sensory inputs. Sensory lexemes – expressed through nouns, adjectives, verbs, and adverbs – act as dual-encoded units, carrying both sensory and cognitive data. By capturing perception through language, sensory lexemes enable a nuanced understanding of how sensory experiences shape human communication and knowledge.

Gustatory vocabulary, an integral subset of sensory lexicon within the English language, refers to the lexemes used to denote taste perceptions and describe the sensory experiences related to taste. The conceptual foundation of gustatory vocabulary encompasses a complex interplay of sensory perception, cognitive processing, emotional evaluation, and cultural influence. This vocabulary forms an essential link between subjective taste experiences and shared linguistic expressions, allowing people to communicate one of the most intimate and direct sensations of human life. Gustatory vocabulary reflects not only the biological and psychological dimensions of taste but also the cultural identities and values that shape culinary experience. In this way, gustatory vocabulary serves as a powerful example of how language embodies the diverse dimensions of human perception and experience, translating the private and sensory into the public and expressible.

The structural and semantic properties of English gustatory vocabulary exhibit a rich and flexible system for expressing taste experiences. Through morphological formations such as prefixation, suffixation, and compounding, the language efficiently conveys a wide range of flavor intensities, evaluations, and textures. This allows for nuanced distinctions, from subtle flavor intensities to metaphorical uses of taste. The

extensive use of verbs and adjectives enhances this flexibility, with verbs like taste and savor capturing action, while adjectives such as sweet, bitter, and umami offer detailed descriptions of flavor characteristics. Together, these elements enable the language to represent the sensory and evaluative aspects of taste comprehensively. Overall, English gustatory vocabulary's morphological versatility and diverse lexicon allow for a precise and multifaceted expression of taste experiences.

## CHAPTER 2

### GUSTATORY LEXIS IN BAKING RECIPES

For the analysis of gustatory lexis in baking recipes, the Bon Appétit website was chosen as the primary source. This decision was influenced by several compelling factors, each of which contributes to the richness and relevance of the platform for this linguistic exploration.

To begin with, Bon Appétit is widely recognized as a leading authority in the culinary world. Its recipes are crafted by professionals who employ precise and evocative language to describe taste, texture, and aroma. Consequently, the platform provides a structured and highly descriptive lexicon that is invaluable for studying the nuances of gustatory vocabulary. Moreover, the focus on baking, which often involves intricate flavor profiles and sensory experiences, ensures a particularly rich source of relevant terminology.

In addition to its professional expertise, the website offers a vast and diverse collection of baking recipes. From classic breads and cakes to innovative desserts, this variety allows for the analysis of gustatory lexis across a wide spectrum of techniques, ingredients, and cultural influences. Furthermore, each recipe is accompanied by detailed instructions and descriptions, which frequently include vivid sensory language. This diversity not only enriches the dataset but also enables the identification of patterns and variations in the use of gustatory vocabulary.

Another significant reason for selecting Bon Appétit lies in its interactive features, particularly the user review section. Here, individuals share their experiences with the recipes, providing personal accounts of the taste, texture, and overall success of their baking endeavors. These reviews are especially valuable as they often include informal and subjective gustatory lexis. Consequently, this element of user engagement offers a complementary perspective to the professional recipes, blending formal culinary vocabulary with everyday expressions.

Additionally, the comment section fosters a collaborative and dynamic environment. On one hand, it serves as a repository of professional culinary expertise.

On the other hand, it reflects the lived experiences of home bakers, resulting in a rich interplay of linguistic registers. This combination not only enhances the depth of the analysis but also provides insights into how sensory perceptions are communicated across different contexts.

Finally, Bon Appétit's global reach and cultural inclusivity further elevate its value for this study. The platform features recipes inspired by various culinary traditions, from French *pâtisserie* to American pies and beyond. As a result, the associated gustatory vocabulary is infused with diverse cultural nuances, enabling a broader and more nuanced understanding of baking-related recipes.

In conclusion, Bon Appétit emerges as an ideal choice for analyzing gustatory lexis in baking recipes. Its combination of professional language, user-generated content, and cultural diversity provides a comprehensive and multifaceted dataset. Furthermore, the opportunity to examine both formal and informal expressions of sensory experience ensures a robust and insightful analysis of gustatory language within the context of baking.

The analysis of gustatory lexis in baking recipes focused on two broad thematic categories: desserts and pastries. This division was chosen to capture the diverse spectrum of gustatory vocabulary used across different types of baked goods and to explore how language reflects the sensory qualities of these distinct categories.

On the one hand, desserts include a wide range of sweet baked goods such as cakes, cookies, brownies and pies. These items are often described using vivid and evocative language that highlights their sweetness, richness, and indulgent textures. Additionally, desserts often incorporate complex flavor combinations, such as the interplay of sweet and tangy in lemon bars or the balance of bitter and sweet in chocolate desserts. These nuanced flavor profiles further enrich the gustatory lexicon within this category.

On the other hand, pastries encompasses savory baked goods such as breads, biscuits, and scones. The vocabulary used in this category tends to emphasize elements like texture and umami flavors rather than sweetness. Non-sweet baking also focuses on highlighting the role of ingredients like cheese, herbs, spices, and grains, which

contribute to the savory flavor profiles. Consequently, the language here often reflects a more earthy and robust sensory experience compared to the indulgent tone of dessert-related descriptions.

By analyzing these two thematic groups, it becomes possible to observe how gustatory lexis varies based on the type of baking being described. While desserts emphasize sweetness and luxurious textures, non-sweet baking focuses on savoriness, substance, and structure. This comparison not only enriches the understanding of gustatory vocabulary but also sheds light on how language is tailored to evoke the distinct sensory qualities of different categories of baked goods.

Moreover, in the analysis of gustatory vocabulary, it is crucial to distinguish between three interrelated but semantically distinct categories: genuinely gustatory lexis, vocabulary that has acquired gustatory meaning through synesthetic transfer, and evaluative vocabulary used to characterize taste. Genuinely gustatory lexis includes words that directly denote taste sensations perceived by the tongue – such as *sweet*, *sour*, *salty*, *bitter*, and *umami* – as well as extended descriptors, which are rooted in direct physiological experience. In contrast, synesthetic gustatory vocabulary encompasses lexemes that originally belong to other sensory domains but are metaphorically applied to taste through perceptual and linguistic overlap. These include tactile descriptors (*smooth*, *crisp*, *velvety*), odorative terms (*fragrant*, *pungent*, *aromatic*), and visual adjectives (*bright*, *dark*, *rich*), which, while not inherently gustatory, enrich taste description by drawing on multisensory associations. These expressions function as essential linguistic tools that convey the texture, aroma, appearance, or other perceptual dimensions that shape the overall gustatory experience. The third category involves evaluative vocabulary, which conveys the speaker's subjective judgment of a taste experience rather than its sensory properties. The integration of such lexis into the analysis of gustatory vocabulary allows for a more comprehensive understanding of how language encodes not only the physical but also the interpretive aspects of taste, highlighting the interdependence of sensory perception, cognition, and communicative intent in linguistic representation.

## 2.1. Lexical and semantic analysis of gustatory vocabulary in desserts recipes and their reviews

The analysis of gustatory vocabulary in culinary recipes and their associated reviews, specifically within the domain of desserts, was further divided into thematic subgroups. These subgroups included recipes for *cakes*, *cookies*, *brownies*, and *pies* (see Appendix A). This classification allowed for a detailed examination of how gustatory lexis varies across different types of dessert baking, reflecting the unique sensory characteristics and flavor profiles of each category.

### 2.1.1. Gustatory vocabulary in cakes recipes

The analysis of gustatory vocabulary in cake recipes revealed a rich and diverse lexicon used to describe flavors, textures, visual appeal, and emotional resonance. By examining these recipes in detail, it became clear that the language employed served not only to guide bakers but also to evoke the sensory and emotional qualities of the cakes. The findings were categorized into thematic areas, highlighting specific vocabulary and its application.

To begin with, sweetness, an integral characteristic of cakes, was represented through terms like *sweet*, *sweetened*, and *syrupy*. The contrast between sweet and tart was often emphasized with words like *tangy*, *tart*, and *zing*, particularly in fruit-based cakes, which added layers of complexity to the flavor narrative. The findings also revealed that unique flavor dimensions, such as *brininess* in salted caramel cakes and *butterscotch-y* notes in rich toffee cakes, contributed to the complexity of the flavor profile. For cakes with robust flavor elements, terms such as *bitter*, *bittersweet*, and *bold* were applied, particularly in those featuring dark chocolate or coffee.

Similarly, terms like *sweetened*, *syrupy* conveyed degrees of sweetness and flavor concentration, while references to *spiced*, *cinnamon*, *nutmeg*, and *zesty* highlighted aromatic and pungent ingredients integral to the gustatory experience. The interplay of flavor elements was often foregrounded, with cakes described as having *balanced* or *bold* profiles, emphasizing harmony or intensity between ingredients such as chocolate, citrus, or caramelized sugar.

It was evident that recipes often emphasized a *balanced* flavor profile, where ingredients like *chocolate* or *caramelized* sugar harmonized with subtle *citrus* or *spiced* undertones. Descriptions of *bright* and *zesty* flavors highlighted the lively and refreshing qualities of citrus-based cakes.

In addition to lexical items denoting taste proper, a significant portion of the vocabulary reflected qualities originating in other sensory domains but recontextualized to describe taste and mouthfeel. Expressions such as *buttery*, *creamy*, *fluffy*, *light*, *gooey*, *sticky*, *fudgy*, *dense*, *velvety*, and *smoothness* conveyed tactile impressions that were fundamental to the portrayal of cake texture. These descriptors were employed to characterize various components, from frostings and batters to mousses and molten centers. For example, the vocabulary describing texture and mouthfeel played a crucial role in portraying the tactile qualities of cakes. Terms such as *buttery* and *creamy* were frequently used to describe the richness of frostings, fillings, and batters, while *fluffy* and *light* conveyed the desired airiness of a sponge cake. These descriptors emphasized the importance of achieving a delicate and tender crumb, often celebrated in the accompanying user reviews.

In addition, contrasting textures were captured through words like *crispy*, *crumbly*, and *crunchy*, which referred to elements like crusts or toppings. Dense and indulgent textures were described using terms like *gooey*, *sticky*, and *fudgy*, especially in brownies and molten chocolate cakes. Words like *velvety* and *smoothness* were used to highlight the luxurious feel of certain mousses or layered cakes. Also, the visual appeal of cakes was a recurring theme in the vocabulary used. Words like *golden*, *golden brown*, *glossy*, and *glazed* were employed to describe the color and finish of cakes, particularly their crusts, toppings, and frostings. These terms conveyed a sense of perfection and artistry, enhancing the allure of the final product. Moreover, such vocabulary supported the multimodal perception of cakes, where taste, texture, and visual aesthetics intertwine to shape the overall sensory impression.

Affective and attitudinal dimensions were articulated through evaluative vocabulary, which played a pivotal role in expressing emotional responses and taste judgments. Descriptors such as *amazing*, *fantastic*, *cozy*, *delightful*, *divine*, *glamorous*,

*luxurious*, and *indulgent* were employed to convey personal or culturally shared reactions to the cakes' flavor, texture, or presentation. In many instances, these terms functioned to enhance the perceived quality or desirability of the product, particularly in celebration contexts or in recipes featuring high-end ingredients. For example, on an emotional level, descriptors such as *cozy*, *delightful*, and *divine* underscored the comforting and indulgent experience of enjoying a well-made cake. Recipes that aimed to elevate the sensory experience used terms like *glamorous* and *luxurious*, often in the context of celebration cakes or those featuring premium ingredients.

The findings also revealed the emphasis on *complexity* and depth in flavor profiles. Terms like *richness*, and *full-bodied* were commonly applied to cakes featuring dark flavors, such as *molasses*, *toffee*, or *earthy* spices. Conversely, subtler cakes were described as *mellow* or *faintly* spiced, highlighting their delicate flavor balance. These findings underscore the importance of recognizing not only literal taste descriptors but also metaphorical and subjective dimensions of gustatory vocabulary in the linguistic representation of food.

In summary, the analysis demonstrated that the gustatory vocabulary in cake recipes served multiple purposes: to guide the baking process, evoke the sensory experience of the cakes, and create an emotional connection with the audience. The recurring use of rich and evocative descriptors, reflected the dynamic interplay between language and sensory perception, which ultimately enhanced the appeal and engagement of these recipes.

### **2.1.2. Gustatory vocabulary in cookies recipes**

The analysis of cookie recipes revealed a wealth of gustatory vocabulary that reflects the diverse flavors, textures, and emotional connections associated with this popular dessert. Cookies, being a versatile and universally loved treat, were described using language that evoked indulgence, comfort, and culinary creativity. The vocabulary employed in these recipes highlighted both the sensory qualities of the finished product and the experience of savoring them.

Cookie recipes frequently focused on a variety of flavor dimensions, ranging

from sweet to savory and from subtle to bold. Cookie recipes frequently emphasized a range of flavor dimensions, from sweet to savory and from subtle to bold. Core gustatory lexis played a central role, with frequent use of terms such as *sweet*, *sweetness*, *salty*, *caramelly*, *butterscotch-y*, *molasses*, *bittersweet*, *toffee-like*, and *semisweet*. These descriptors directly referenced taste sensations and specific ingredients, capturing the sugary, salty, or rich flavor profiles characteristic of various cookie types. In particular, words such as *sweet*, *sweetness*, and *caramelly* were commonly used to describe the sugary notes characteristic of most cookies. Additionally, terms like *butterscotch-y* and *molasses* added specificity, capturing the deep, rich flavors of certain ingredients.

The interplay between sweetness and depth was another central theme in cookie recipes. While *sweet* and *sweetness* dominated as primary descriptors, the contrast with *salty* or *semisweet* elements was frequently highlighted. This balance created a dynamic taste experience, often referred to as *tantalizing* or *overpowering* when flavors were particularly intense. Recipes also used descriptors like *toasty*, *toffee-like*, and *salty* to capture the layered taste experiences of cookies featuring browned butter, caramelized sugar, or sea salt.

Chocolate, as a prominent component in many cookie recipes, was highlighted through terms such as *chocolatey*, *chocolaty*, and *bittersweet*. These words reflected the complexity of chocolate's flavor profile, from its sweet and creamy aspects to its more *bitter* or *deep* notes. The occasional use of *bright* or *brightens* suggested the inclusion of complementary ingredients, such as citrus zest or vanilla, which uplifted the overall flavor.

Beyond core taste, a significant portion of the vocabulary reflected sensory metaphors originating in other perceptual domains. This lexis contributed to the gustatory profile through tactile, visual, or olfactory associations. Texture, in particular, was foregrounded with terms such as *chewy*, *crispy*, *soft*, *crunch*, *crumbly*, *gooey*, *dense*, *buttery*, *velvety*, *flaky*, *unctuous*, and *smooth*. These descriptors, while rooted in tactile perception, were essential in conveying the mouthfeel and textural appeal of cookies, enhancing the reader's sensory visualization of contrasts like crispy

exteriors and gooey centers. For example, terms such as *chewy*, *crispy*, and *soft* were recurrently used to describe variations in cookie texture. These descriptors emphasized the importance of achieving the desired consistency, whether it be a *chewy* center, a *crispy* edge, or a *soft*, melt-in-your-mouth crumb. Cookies featuring textural contrasts often employed words like *crunch*, *crumbly*, or *gooey*, highlighting layers of tactile pleasure. For example, a cookie with a *crispy* outer shell might conceal a *gooey* chocolate center, creating a satisfying duality. The richness and smoothness of certain cookies were captured through terms like *buttery*, *velvety*, and *unctuous*, while others were celebrated for their *flaky* or *dense* qualities.

Lexical items such as *melty-gooey*, *lush*, and *thick* extended this sensory imagery by blending visual and tactile qualities to evoke the richness and satisfaction of indulgent cookies. Moreover, smaller or decorative cookies were often described as *mini* or *exceptional*, emphasizing their unique or artisan quality. Occasionally, visual terms such as *bright* and *brightens* were metaphorically applied to describe the flavor-lifting effect of ingredients like vanilla or citrus, showing how visual lexis may assume a gustatory function through synesthetic mapping.

At the same time, evaluative vocabulary added a layer of subjective interpretation, highlighting emotional, aesthetic, and qualitative dimensions of cookie experiences. Words such as *perfect*, *great*, *lovely*, *heavenly*, *indulgent*, *divine*, *exceptional*, and *tantalizing* served to communicate affective responses and value judgments, framing cookies not merely as food items but as sources of comfort, pleasure, or celebration. Such descriptors were particularly salient in recipes involving premium ingredients or those intended for festive occasions. For example, words like *perfect*, *great*, and *lovely* conveyed the universal admiration and satisfaction associated with well-made cookies. Descriptors such as *heavenly*, *indulgent*, and *divine* highlighted the emotional gratification of enjoying cookies, often linking them to moments of comfort or celebration.

Furthermore, terms like *balanced*, *best*, *overpowering*, *overtone*, and *richness* were used to express perceptions of flavor harmony or intensity, signaling an appreciation for the complexity and sophistication of layered profiles. Cookies with

layered flavors were described as having *overtone* or *richness*, reflecting the complexity of ingredients like *molasses*, *toffee*, or dark chocolate. Terms such as *unctuous* and *smooth* captured the luxurious quality of cookies featuring high-fat content or creamy fillings.

In conclusion, the vocabulary used in cookie recipes demonstrated a deep appreciation for the sensory and emotional appeal of this beloved dessert. By employing diverse and evocative descriptors, the recipes not only guided bakers through the technical process but also celebrated the indulgence and pleasure cookies provide. The nuanced language – from *chewy* and *gooey* to *bright* and *tantalizing* – allowed for a comprehensive exploration of the qualities that make cookies an enduring favorite.

### **2.1.3. Gustatory vocabulary in brownies recipes**

The analysis of gustatory vocabulary in brownie recipes highlighted a rich array of descriptors that emphasized the intense flavors, luxurious textures, and indulgent qualities associated with this beloved dessert. Brownies, often celebrated for their chocolate-forward profile and versatile textures, were described using language that appealed to both the sensory and emotional dimensions of culinary experiences.

A significant portion of the vocabulary directly referred to taste sensations and specific flavor profiles, forming the core of genuinely gustatory lexis. Central to this group were references to chocolate, the defining ingredient in brownies, represented through terms such as *chocolate*, *chocolatey*, *cocoa*, *bitter*, and *bittersweet*. These descriptors captured the spectrum of chocolate's flavor – from sweet and creamy to bold, dark, and earthy – which dominated the gustatory landscape of brownie recipes. In addition, words such as *sweet*, *unsweetened*, *salty* contributed to the mapping of flavor contrasts, revealing an emphasis on achieving a balance between sugary richness and sharper or more subdued taste elements. Other items, such as *caramelized*, *nutty*, and *spiced*, denoted complementary or enhancing ingredients, contributing to flavor complexity and subtle variation. The vocabulary also included terms like *subtle* and *mellow*, which described brownies with a restrained or softened flavor profile, often

contrasted with *bold*, *intense*, or *rich* varieties.

In parallel, a substantial range of terms operated through metaphorical extension, originating in other sensory domains and acquiring gustatory relevance via synesthesia. Chief among these were descriptors related to texture and mouthfeel, such as *fudgy*, *gooey*, *dense*, *smooth*, *silky*, *velvety*, *unctuous*, and *chewy*. These words translated tactile sensations into gustatory appreciation, conveying the physical interaction between the consumer and the dessert. For example, words such as *fudgy*, *gooey*, and *dense* were among the most frequently used descriptors, reflecting the quintessential characteristics of many brownie varieties. Recipes often highlighted their *smooth*, *silky*, or *velvety* textures, particularly when brownies featured a rich batter or creamy fillings.

The structural contrasts between brownie components were reflected through vocabulary like *crisp*, *crispy*, *crackly*, *crinkly*, *crumbly*, and *tender*, which frequently referred to the interplay between a firmer crust and a softer interior. Terms like *crisp*, *crispy*, and *crackly* described the outer edges or top layer of brownies, which contrasted with the *soft*, *tender*, or *chewy* interior. Words such as *crinkly* and *crumbly* further underscored the tactile appeal of the brownie crust. Additional terms such as *sticky*, *molten*, *plush*, and *thick* further extended the tactile dimension, emphasizing warmth, softness, or density. Recipes often highlighted the *molten* and *sticky* texture of brownies served warm.

Aromatic and olfactory dimensions were also invoked through words like *aromatic*, *fragrant*, *toasty*, and *warming*, which conveyed the olfactory richness of brownies, particularly those enhanced with spices or browned butter. These terms were particularly linked to brownies featuring spices, such as cinnamon, or the toasty notes of browned butter. Visual descriptors – including *glossy*, *crackly*, and *luxurious* – were used to describe the appearance and surface quality of brownies, linking visual perception with sensory expectations. The use of evocative language, such as *airy*, *velvety*, or *unctuous*, further enhanced the sensory appeal, making the recipes not only instructional but also emotionally engaging. These words invited readers to imagine the tactile and flavorful qualities of the brownies, as well as the pleasure of consuming them.

Simultaneously, evaluative lexis served to express subjective impressions, emotional resonance, and qualitative judgments. Words such as *decadent*, *indulgent*, *sumptuous*, and *satisfying* conveyed the richness and pleasure associated with consuming brownies, particularly in recipes featuring premium ingredients or heightened flavor intensity. Descriptors like *balanced*, *complex*, *layered*, and *full-bodied* emphasized the perceived sophistication of the flavor profile, while terms such as *dreamy*, *heavenly*, *divine*, and *tempting* reflected the emotional gratification associated with the dessert. Other affective expressions, such as *addictive* and *intoxicating*, underscored the irresistible and crave-inducing nature of brownies. Even descriptors like *best* and *pleasant* were used to evaluate the overall quality of flavor and experience, indicating user satisfaction and recipe success. These evaluative items did not merely assess taste; they constructed an emotional narrative around the consumption of brownies, reinforcing their status as a comfort food and celebratory treat.

To conclude, the analysis of gustatory vocabulary in brownie recipes demonstrated a meticulous focus on both sensory and emotional dimensions. The diverse language – ranging from *fudgy* and *crackly* to *intense* and *divine* – not only guided the preparation of brownies but also enriched the reader’s anticipation of their experience. These findings underscored the role of descriptive language in enhancing the allure and appeal of culinary recipes, particularly in recipes that celebrate the richness and versatility of brownies.

#### **2.1.4. Gustatory vocabulary in pies recipes**

The analysis of gustatory vocabulary in pie recipes revealed a rich diversity of terms used to describe the complex interplay of flavors, textures, and visual appeal characteristic of this classic dessert. Pies, whether they feature a fruit filling, a custard base, or a buttery crust, were portrayed using language that highlighted their comforting, indulgent, and satisfying qualities. The vocabulary surrounding pies not only captures their sensory attributes but also evokes the emotional connection many

people have with this versatile dessert.

Pie recipes frequently utilized a variety of descriptors to capture the flavor balance, which ranged from *sweet* and *sweet-tart* to *rich*, *refreshing*, and *tangy*. Words such as *lemon*, *zesty*, *tart*, and *tangy* were used in fruit-based pies, particularly when describing the filling. For example, citrus pies were often noted for their *refreshing* and *tangy* qualities, with descriptors like *lemon* and *zesty* evoking the bright, invigorating flavors. In contrast, *rich*, *buttery-rich*, and *full-bodied* were used to convey the deep, indulgent flavor of cream or custard pies. The *intense* and *robust* flavor of pies with dark chocolate, caramel, or nuts were often emphasized, as well as the *sweetened* or *sweet* nature of traditional pies like apple and cherry.

In some recipes, the *bold* flavors were counterbalanced by more subtle notes, often described as *flavors*, *flavorful*, or *flawless*, while others employed terms like *juicy* and *delicious* to describe the burst of natural sweetness in pies with fresh fruit fillings. The inclusion of a savory pie might bring out words such as *saltiness*, *savory*, and *spicy*, capturing the contrasting flavors in these varieties.

Also, the texture of pies is central to their appeal, and the vocabulary used in the recipes reflected the varied mouthfeel experienced when eating pie. Words like *crispy*, *crisp*, *flaky*, and *golden-brown* were used to describe the outer crust of pies, emphasizing the perfect texture of a well-baked shell. These crust descriptors were often paired with terms like *buttery*, *buttery-rich*, and *smooth* to convey the richness and tenderness of the dough. For pies with a lighter, airier texture, terms such as *airy*, *fluffy*, *cloud*, and *light-as-air* were frequently used. These descriptors reflected the delicate balance of ingredients and the lightness of whipped fillings or meringues.

The interior of pies, especially those with custard or fruit fillings, was often described using terms like *creamy*, *custardy*, and *silky*, conveying the smooth, velvety texture of the filling. Words such as *gooey*, *chewy*, *luscious*, and *luscious* were used to describe the satisfying chewiness of fillings that had caramelized or thickened, while terms like *firm* and *firm peaks* were used for pies where the filling had set to a more solid consistency. Pies with crisp topping layers, like crumble or streusel pies, were often described as *crumble*, *crunch*, or *crunchy*.

Pie recipes often incorporated visual descriptors to evoke the appealing look of a freshly baked pie. The golden crust of a pie was frequently referred to with words like *golden*, *golden-brown*, and *golden*, conveying the ideal color and texture of a well-baked pie. Terms like *glossy*, *smooth*, and *whipped* were often used for pies topped with meringue or cream, highlighting their aesthetic and textural qualities. The light sheen of a fruit pie filling was captured through descriptors like *glossy*, while the *deep brown* hue of a caramelized filling or crust conveyed the deep, complex flavors of certain pies.

The emotional resonance of pies as a dessert was frequently emphasized through adjectives that conveyed comfort, indulgence, and satisfaction. Words such as *comforting*, *heavenly*, *indulgent*, *divine*, and *mouthwatering* were used to capture the emotional experience of enjoying a slice of pie. The use of *eye-rolling-good*, *delicious*, and *wonderful* suggested the exceptional pleasure derived from pies, while terms like *satisfying* and *pleasing* conveyed the sense of fulfillment that comes from indulging in a well-made pie. These emotionally evocative descriptors illustrated the impact pies have on the consumer, inviting both nostalgia and anticipation.

In general, the analysis of gustatory vocabulary in pie recipes revealed a sophisticated and varied lexicon used to describe the flavors, textures, and emotional appeal of this beloved dessert. From *flaky* crusts and *smooth* fillings to *tangy* citrus notes and *rich* caramelized flavors, the vocabulary demonstrated the wide range of experiences that pies offer. Whether describing the *sweet-tart* zest of a lemon meringue pie or the *buttery* indulgence of a cream pie, the language surrounding pies invites both bakers and consumers to explore the full spectrum of sensory enjoyment.

All in all, by analyzing these thematic subgroups within desserts, it becomes evident that the gustatory lexicon is not only rich but also highly adaptable, with terms tailored to describe the distinct sensory and flavor characteristics of specific baked goods. This layered and context-dependent use of language underscores the importance of both precision and creativity in culinary recipes.

## 2.2. Lexical and semantic analysis of gustatory vocabulary in pastries recipes and their reviews

The analysis of gustatory vocabulary in culinary recipes and their associated reviews, specifically within the domain of pastries, was further divided into thematic subgroups. These subgroups included recipes for *bread*, and *biscuits* and related baked goods and revealed a multifaceted language reflecting distinct sensory attributes and flavor profiles of each category (see Appendix B).

### 2.2.1. Gustatory vocabulary in bread recipes

The gustatory vocabulary in bread recipes is a distinctive linguistic field, encapsulating the taste experiences that make bread both an everyday staple and a culinary art. By analyzing a corpus of recipes and reviews, we identified specific words that create a detailed sensory map of bread's flavor profile. This language reveals how taste emerges as a complex interaction of ingredients, fermentation, and baking techniques, with each term guiding readers toward a fuller, more vivid understanding of the flavor experience.

The vocabulary used to describe flavor represents the heart of gustatory language in bread. Words such as *buttery*, *savory*, *sweet*, and *nutty* emerged frequently, each evoking a particular taste experience that characterizes different types of bread. *Buttery*, for instance, often described enriched breads like brioche or croissants, where the addition of butter provided a creamy, rich taste that reviewers found deeply satisfying. This descriptor conveyed not only the flavor of fat but also the luxurious mouthfeel that accompanies it, amplifying the sensory pleasure of consuming such breads.

*Savory* appeared in relation to breads enhanced with salt or umami-rich ingredients, such as olives or herbs. This term conveyed a taste that grounded the bread in rich, earthy flavors, creating a profile that reviewers often found *satisfying* and *wholesome*. *Nutty* added a more nuanced layer, frequently applied to whole-grain or seeded breads, where the inherent flavors of grains like rye or spelt contributed a distinct, slightly bitter, yet pleasantly roasted taste. This term highlighted bread's

connection to the raw, unrefined flavors of its core ingredients, appealing to those who appreciate depth in taste.

Bread's gustatory appeal often hinges on a delicate balance between sweetness and sourness, two contrasting flavors that reviewers noted repeatedly in their descriptions. *Sweet* appeared prominently in descriptions of breads like challah, brioche, and even cornbread, where a mild sweetness heightened the bread's taste, making it approachable and comforting. This *sweetness* was described as *subtle* or *balanced* rather than overpowering, indicating that it played a supporting role in the overall flavor profile. Reviewers found that a gentle sweetness rounded out the flavor, making these breads versatile and suitable for pairing with both sweet and savory toppings.

*Sour* and *tangy* emerged as essential descriptors for naturally leavened breads, such as sourdough, where lactic acid fermentation imparts a mild acidity. These terms emphasized the presence of natural fermentation flavors, bringing a slight but noticeable edge to the taste. *Tangy* in particular evoked a refreshing acidity that enlivened the bread's flavor profile, offsetting any richness from the crust or crumb. This sourness added complexity and depth, making each bite more dynamic and layered – a flavor journey that reviewers found *inviting* and *complex*.

Many words in the corpus, such as *earthy*, *robust*, and *umami*, hinted at flavors that deepen bread's gustatory appeal, connecting it with flavors that are elemental and rich. *Earthy* frequently described whole-grain breads, where the flavor of the grains themselves came to the fore, imparting a taste that was both grounded and *complex*. This descriptor communicated a raw, almost mineral quality that reviewers found compelling, particularly in artisan or rustic breads.

*Umami* was a less common but powerful term, indicating a savory, almost meaty flavor profile that reviewers identified in breads containing aged ingredients, such as Parmesan or soy sauce, or breads baked with roasted garlic or olives. This term underscored bread's potential to evoke savory richness, elevating it from a simple carbohydrate to a food with depth and complexity. *Robust* was used similarly, highlighting a strong, assertive flavor that reviewers found particularly satisfying and

memorable.

The presence of *caramelized* flavors emerged in darker, high-temperature-baked breads, where sugars in the crust undergo Maillard reactions and create a deep, slightly sweet taste. This term often described breads with a bold, browned crust, as in baguettes or sourdough. *Caramelized* suggested a multilayered sweetness that was not overly sugary but rather nuanced and restrained, enhancing the bread's complexity. Reviewers associated this flavor with an *indulgent*, almost dessert-like quality, particularly in recipes where this effect was heightened by added sugar or honey. This caramelized quality also contributed to *richness* in flavor, making bread more *decadent* and enticing. Such descriptions indicated that a complex sweetness could add a sophisticated depth to bread, broadening its flavor appeal and making it seem more refined.

Beyond direct taste, many words in the corpus acquire gustatory significance through synesthetic extension—terms originating from other sensory modalities (touch, sight, smell) that help articulate the overall eating experience. While not directly gustatory, the aromatic descriptors in bread vocabulary such still contributed indirectly to flavor perception. The aromatic vocabulary in the corpus highlighted the role of scent as a powerful facet of bread's appeal. Words such as *fragrant*, *aromatic*, and *fresh-baked* recurred as broad, evocative terms that spoke to the immediate sensory impact of bread. These terms implied freshness, warmth, and an inviting presence, often associated with the first encounter with bread in the oven or at the table.

In particular, *yeasty* appeared frequently, characterizing a foundational aroma in breads reliant on fermentation. *Yeasty* suggested a living, somewhat earthy scent, one that reviewers connected with traditional breads like sourdough. *Toasty* and *nutty* were also prevalent, capturing a warmth and slight bitterness often produced through Maillard reactions, which intensify during the baking process and yield a browned crust with complex aromatic notes. *Caramelized* highlighted the appealing depth of flavor and aroma in darker crusts, where sugars undergo caramelization, giving the bread a slightly sweet, roasted character.

Furthermore, terms describing texture represented a foundational aspect of bread

vocabulary. Words such as *airy*, *fluffy*, and *light* appeared frequently in recipes describing breads with a high level of hydration or a well-developed fermentation process, suggesting an association between these qualities and a desired, delicate crumb structure. The term *airy* conveyed an impression of openness in the crumb, suggesting a spacious, well-leavened texture often found in recipes for ciabatta or focaccia. In contrast, *dense* denoted a heavier, more compact crumb, with notable applications in recipes for banana bread or brioche, where richness and a tightly woven structure were desired.

*Chewy* and *crusty* surfaced as distinctive descriptors, capturing the contrasting tactile experiences of bread's interior and exterior. The term *chewy* often applied to breads with strong gluten development, such as sourdough, highlighting elasticity and a pleasing resilience to the bite. *Crusty*, however, described a bread's exterior – specifically, a well-baked, brittle surface with audible crackle, a quality sought after in rustic loaves like baguettes. *Crumbly* and *crisp* added further dimension, with *crumbly* suggesting a friable, soft breakdown, as seen in cornbread, while *crisp* spoke to a delicate snap, particularly in thinner, drier crusts.

A third group of descriptors reflects evaluative and emotional dimensions of gustatory language. These words do not describe specific tastes or textures but instead offer qualitative assessments or convey emotional responses. Descriptors such as *satisfying*, *decadent*, *enticing*, and *indulgent* express a positive judgment of flavor complexity and mouthfeel, especially in breads enriched with fats or sugars. Terms like *balanced* and *mild* suggest that no one flavor dominates, promoting a sense of harmony and refinement in the overall profile. The use of *pleasant*, *approachable*, and *versatile* adds further nuance, signaling that certain breads are well-suited for various pairings or contexts. These words often appear in relation to breads with gentle sweetness or restrained sourness. Finally, terms like *refined*, *wholesome* highlight the broader emotional appeal of bread, conveying cultural values such as craftsmanship, naturalness, and comfort.

In general, the gustatory vocabulary of bread, as revealed through this corpus analysis, is a sophisticated tool for conveying the nuances of flavor that make bread so

diverse and appealing. Gustatory terms offer a lexicon that encapsulates the flavor complexities derived from ingredients, fermentation, and baking techniques. This vocabulary serves as a bridge between the sensory and the linguistic, allowing readers and bakers to anticipate the multifaceted taste experiences that bread has to offer. Ultimately, this language enriches the appreciation of bread's flavor, inviting deeper engagement with both the art and science of baking.

### **2.2.2. Gustatory vocabulary in biscuits recipes**

In the analysis of gustatory vocabulary employed in biscuit recipes, a nuanced lexicon emerges, capturing the sensory appeal and complex flavor profiles that characterize this ubiquitous baked good. Through examination of descriptive terminology, one perceives the intricate ways in which taste, aroma, and texture intertwine to create a multifaceted biscuit-eating experience. Each term used within this vocabulary constructs a precise sensory framework, enabling readers to envision the flavor dimensions of biscuits.

The gustatory lexicon surrounding biscuits reveals a delicate balance between sweet and savory elements, which constitutes a primary appeal of this food category. Terms such as *savory*, *sweet*, *sweet-savory*, and *tangy* recurred throughout the corpus, each illustrating distinct yet complementary taste experiences. The term *savory*, commonly attributed to biscuits enhanced with cheese, herbs, or butter, conveys an umami-rich depth, situating the biscuit within a flavor spectrum that is both hearty and indulgent. This descriptor underscores the biscuit's ability to serve as a comforting, versatile base, particularly in savory contexts.

*Sweet* and *sweet-savory* descriptors introduce a restrained sweetness, often achieved through sugar, honey, or fruit, that enhances the biscuit's intrinsic flavors without overshadowing its essential savoriness. This nuanced sweetness, frequently labeled as *subtle* or *balanced*, complements both the soft interior and the crisp exterior of the biscuit, rendering it adaptable to various accompaniments. Meanwhile, the descriptor *tangy*, associated with the mild acidity of buttermilk, imparts a bright, refreshing quality that contrasts with the buttery richness and adds a pleasing

complexity to the overall flavor.

*Buttery* represents a central gustatory term in biscuit recipes, conveying not merely flavor but also texture. This descriptor captures the rich, slightly savory taste imparted by butter, integral to both traditional and modern biscuit formulations. The quality of *butteriness* extends beyond taste, suggesting a tender, *melt-in-your-mouth* texture that reviewers often described as *luxurious* and *decadent*. *Rich*, a term closely related to *buttery*, emphasizes the fullness of flavor derived from high-fat content and quality ingredients. Together, these descriptors evoke an indulgent, almost hedonistic gustatory experience, appealing to the palate with a round, opulent flavor that is both comforting and deeply satisfying.

Descriptors such as *herby* and *earthy* highlight an additional dimension of flavor in biscuits containing fresh herbs, spices, or whole-grain flours. The term *herby* suggests a fragrant, slightly peppery taste, contributing an aromatic layer that enlivens the biscuit's overall profile. *Earthy*, on the other hand, points to a grounded, rustic taste often associated with whole grains, imbuing the biscuit with an unrefined, elemental flavor that appeals to those who appreciate the depth of flavor in less processed ingredients.

Sweetness in biscuits is frequently described with terms that indicate subtlety, such as *balanced*, *caramelized*, and *subtle sweetness*. These descriptors convey a restrained application of sugar or natural sweeteners, contributing to a harmonious balance between sweet and savory. *Caramelized* is particularly significant in recipes where the sugars on the biscuit's surface undergo Maillard reactions, resulting in a complex, mildly sweet flavor that reviewers often described as *delectable* or *addictive*. This caramelized quality introduces a layer of toasty richness that contrasts with the tender crumb, elevating the biscuit's gustatory appeal and providing a lingering, complex finish.

Terms such as *nutty* and *toasty* suggest undertones that add complexity to the flavor profile of biscuits, particularly those containing whole-grain flours, seeds, or cheese. *Nutty* captures a slightly roasted quality, with hints of bitterness that reviewers often found *robust* and *heartwarming*. Similarly, *toasty* refers to the browned, slightly

crisp edges of the biscuit, imparting a subtle bitterness that heightens the flavor profile, providing depth and balance. These descriptors suggest a richness that enhances the biscuit's appeal to those who appreciate a more intense, multi-dimensional flavor.

The presence of terms such as *tangy* and *umami* highlights the biscuit's capacity to encompass flavors associated with fermentation and savory ingredients. *Tangy* commonly describes the mild acidity in buttermilk biscuits, imparting a vibrant note that contrasts with the richness of butter, enlivening the flavor and adding a refreshing complexity. Meanwhile, *umami* reflects the savory depth contributed by cheese or aged ingredients, lending the biscuit a *full-bodied*, almost meaty flavor that heightens its culinary versatility. These descriptors illustrate the biscuit's ability to convey a robust, memorable flavor experience.

Furthermore, the texture of biscuits plays a crucial role in their gustatory appeal, with vocabulary that emphasizes both the physical and sensory experience of eating. Biscuits are distinguished by their layered structure, a characteristic that significantly enhances their gustatory appeal. Terms such as *layered* and *complex* appear frequently, conveying both a physical and a sensory depth. *Layered* reflects the construction of a well-made biscuit, wherein each layer contributes a subtle variation in taste and mouthfeel, often capturing notes of butter and a slight *saltiness* that heighten the overall richness.

In contrast to bold flavors, terms like *mild*, *subtle*, and *balanced* indicate a restrained, gentle flavor profile. These descriptors suggest an intentional simplicity that allows the biscuit to serve as a versatile accompaniment, enhancing both savory and sweet elements without dominating the palate. *Mild* flavors imply a soft presence, allowing the texture and accompanying flavors to take center stage. Such descriptors reflect a minimalistic flavor approach, inviting a range of toppings or dips without clashing, thus enhancing the biscuit's role as a culinary foundation. *Complex*, meanwhile, implies a depth of flavor that evolves with each bite, inviting an intricate tasting experience that speaks to the biscuit's craft and quality.

All in all, the gustatory vocabulary of biscuits, as illustrated through this analysis, reveals a layered and nuanced lexicon that encapsulates the multisensory

appeal of this baked good. Gustatory terms capture the complexities of biscuit flavors, while descriptors, emphasize the balance that makes biscuits adaptable and versatile. This language forms a sophisticated descriptive framework, allowing readers to anticipate the full gustatory experience of biscuits, highlighting both the flavor nuances and the textural contrasts that contribute to the allure of this seemingly simple food. Through this vocabulary, the biscuit emerges as a culinary entity of both depth and versatility, encapsulating rich and varied taste experiences that extend beyond its humble form.

In general, the gustatory vocabulary associated with pastries reveals a sophisticated language that encapsulates the sensory qualities distinguishing each type. Gustatory terms such as *buttery*, *tangy*, *flaky*, *nutty*, and *sweet-savory* offer insight into the multi-dimensional flavor experiences provided by these pastries. This vocabulary reflects not only the technical aspects of pastry making but also the emotive and sensory resonance that these baked goods elicit. The language used serves as both a descriptive tool and an invitation to imagine the depth and variety of flavors, textures, and aromas that define pastries across diverse baking traditions, enriching the reader's understanding of their distinct gustatory appeal.

### **2.3. Patterns of gustatory lexis in baking recipes**

In this analysis, a comprehensive examination was conducted on the gustatory vocabulary present in 1,046 instances across 40 distinct recipe articles and their associated reviews. Each recipe type provided a unique lexicon reflective of its specific sensory attributes and culinary qualities. This collection enabled a structured assessment of the language used to capture the taste, texture, and aromatic properties of various baked goods, highlighting how these elements are described within each category.

The analyzed corpus was divided into six thematic subgroups representing popular categories in baking: cakes, cookies, brownies, pies, bread, and biscuits (fig. 2.1.). Each group exhibited specific patterns in its gustatory vocabulary, shaped by the

sensory experience associated with the particular pastry type. These divisions helped illustrate how taste, aroma, and texture are prioritized and articulated in different recipe categories.

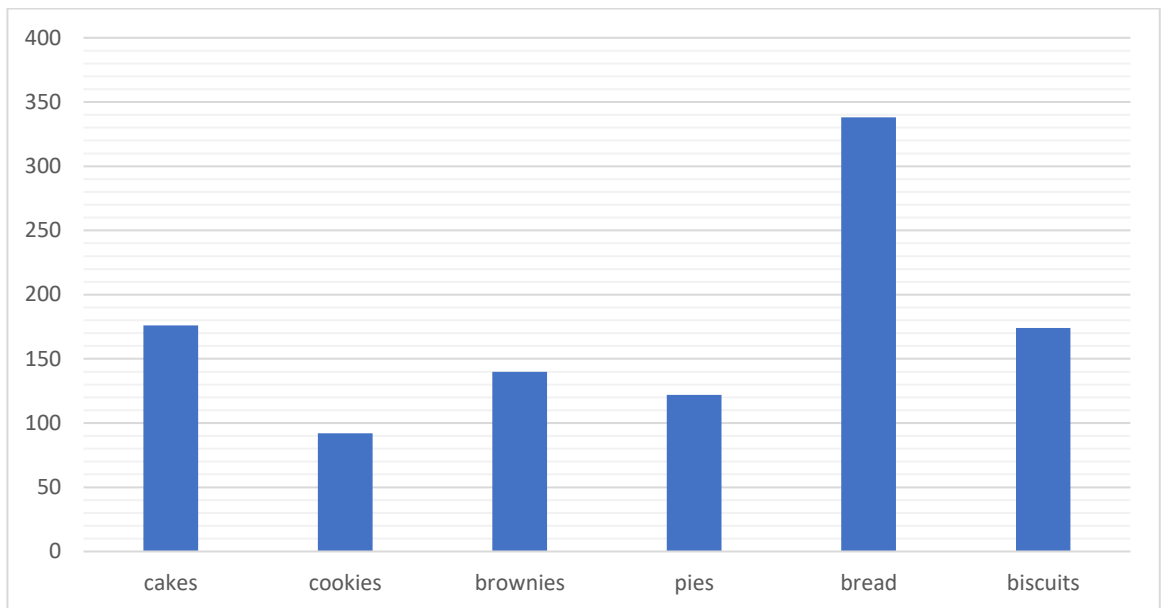


Fig. 2.1. Frequency of gustatory vocabulary in different baked goods

The analysis revealed that the most frequent use of gustatory vocabulary appeared in bread recipes, with 338 instances, reflecting the extensive sensory complexity and cultural resonance of bread as a staple in baking. Following this, biscuits contributed 174 terms, emphasizing their comforting texture and balanced richness. Cakes closely followed with 176 descriptors, highlighting the layered and diverse flavors and textures expected from this versatile category. Brownies, with 140 instances, demonstrated an indulgent focus on density and richness, while pies, at 122 instances, revealed a vocabulary centered on the balance between crisp crusts and flavorful fillings. Lastly, cookies, with the lowest count at 92 descriptors, featured simpler, universally appealing language, emphasizing well-known textures like chewiness and crispness. This distribution underscores how each category's vocabulary reflects the unique sensory and cultural associations evoked by these baked goods.

As previously discussed, gustatory-related vocabulary can be divided into three groups: genuinely gustatory lexis, lexis acquiring gustatory meaning via synesthesia, and evaluative lexis. In order to better understand the distribution and prominence of

each group, it is necessary to quantify the frequency of lexical items falling into each category (fig. 2.2.)

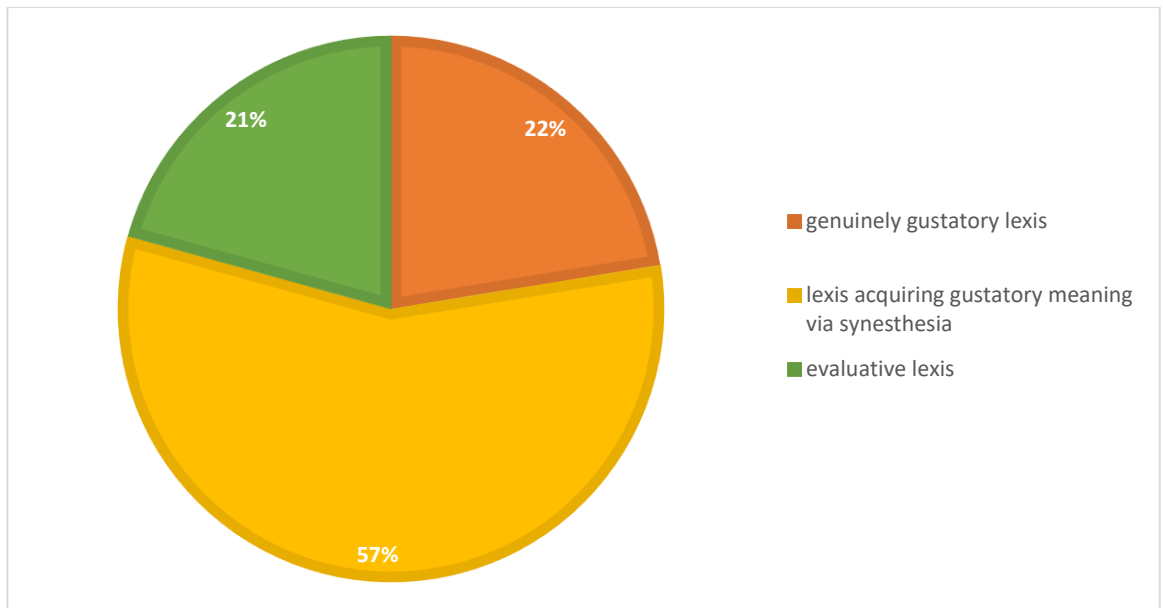


Fig. 2.2. Distribution of lexical categories in gustatory language

The predominance of synesthetic gustatory lexis (57%) suggests that language describing food relies heavily on cross-modal sensory metaphors that extend beyond basic taste. This implies that the conceptualization of flavor in language is richly multisensory, blending taste, texture, temperature, and emotion. The relatively smaller share of genuinely gustatory terms (22%) highlights that while foundational, basic taste vocabulary forms only a fraction of how we linguistically construct gustatory experience. Meanwhile, the notable proportion of evaluative lexis (21%) indicates that food recipes are also deeply embedded in affective and cultural values.

A comprehensive analysis of 1034 examples of gustatory terms extracted from various baking recipes revealed significant repetition across the dataset. After consolidating these terms and removing duplicates, the total number of unique gustatory descriptors identified was 305. This indicates that while the vocabulary used to describe taste and texture in baking is extensive, it also exhibits considerable overlap.

In the process of analyzing gustatory vocabulary, it was essential to classify and count the words according to their part of speech. This step provides valuable insight into the linguistic characteristics of evaluative food recipes and helps to understand

how sensory experiences are encoded in language. Identifying the frequency of different grammatical categories allows for a more systematic exploration of how meaning of gustatory vocabulary is constructed (fig. 2.3.).

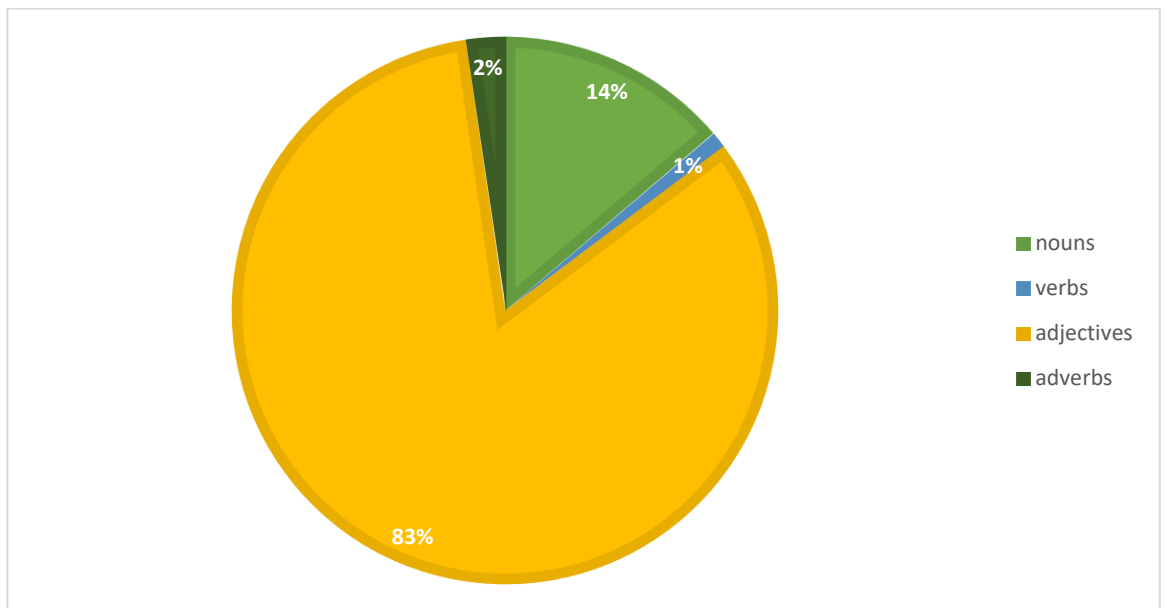


Fig. 2.3. Distribution of gustatory vocabulary by part of speech

The distribution across parts of speech was as follows: nouns accounted for 42 items or 14% of the total, verbs were the least frequent with only 3 instances (1%), adjectives dominated the list with 253 occurrences, making up 83% of all terms, and adverbs were represented by 7 items (2%). This distribution clearly illustrates that adjectives overwhelmingly dominate the descriptive vocabulary of food, highlighting the primacy of qualitative evaluation in such contexts. The relatively low number of nouns and minimal presence of verbs and adverbs indicates that the gustatory vocabulary is less concerned with action or objecthood, and more focused on sensory and aesthetic qualities. These findings support the notion that in baking recipes the expressive potential of adjectives plays a central role.

Moreover, a frequency analysis of the unique gustatory terms was conducted to determine their prevalence within the dataset, with the goal of identifying the most salient sensory descriptors in baking recipes. This step was essential to establish which lexical items dominate descriptions of baked goods and to uncover underlying patterns in how taste and texture are linguistically represented (fig. 2.4.).

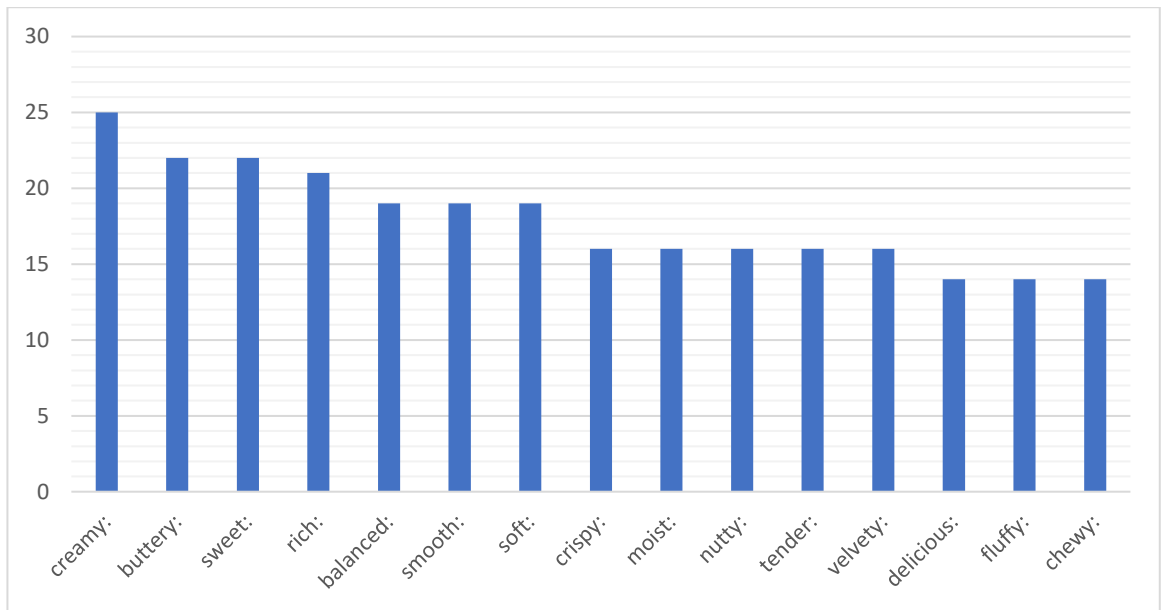


Fig. 2.4. Gustatory words frequency in baking recipes

To begin with, a core set of words dominates the vocabulary, with certain terms appearing repeatedly across recipes. For instance, words like *creamy* (25), *buttery* (22), and *sweet* (22) are among the most frequently used. These terms not only highlight essential sensory experiences associated with baking but also reflect universal qualities that resonate across diverse recipes. Additionally, words such as *rich* (21), *balanced* (19), and *smooth* (19) further emphasize flavors and textures that are highly valued in baked goods. Clearly, this core vocabulary serves as the foundation for describing the sensory appeal of baking.

Moreover, the analysis uncovered a mid-range group of words that appear moderately often, typically between 8 and 16 times. Examples include *crispy*, and *nutty* (16 each), which are often used to describe specific textural or visual qualities. Similarly, terms like *delicious*, *fluffy*, and *chewy* (14 each) highlight pleasurable aspects of baked goods. These words are more specialized than the most common descriptors but still reflect widely appreciated characteristics.

In contrast, a substantial portion of the vocabulary is used much less frequently. Words such as *unctuous* (7), *divine* (5), and *mellow* (4) fall into this category, appearing only a handful of times. These terms are typically employed to convey nuanced sensory details or to describe recipes with specific flavor profiles. Despite their infrequent usage, these words add depth to the overall vocabulary by allowing for greater

specificity.

Finally, it is important to note that the majority of unique terms – approximately two-thirds – were used only once in the entire dataset. Examples include *intoxicating*, *pliable*, *pillowy*, and *charred*. While these words are rare, they enrich the language by providing unique descriptors tailored to particular recipes or creative interpretations. The data detailing the frequency of all gustatory vocabulary words can be found in the appendix C.

In summary, the gustatory vocabulary of baking reflects a balance between commonly used terms and a diverse array of less frequent descriptors. The frequent use of core words underscores their centrality in describing baked goods, while the rarer terms contribute to the richness and expressiveness of culinary vocabulary. This pattern highlights the shared nature of sensory experiences in baking alongside the individuality of specific recipes.

## **Conclusion to chapter 2**

The analysis of gustatory lexis in baking recipes highlights the diversity and patterns in the language used to describe sensory qualities of baked goods. Drawing from 1,046 instances across six thematic subgroups – cakes, cookies, brownies, pies, bread, and biscuits – this study reveals the adaptability of culinary vocabulary to capture distinct sensory experiences. Bon Appétit served as the primary source for its mix of professional language, user-generated content, and cultural diversity. This dataset enabled a nuanced comparison of desserts and pastries.

The analysis also revealed that bread recipes featured the highest number of descriptors (338), followed by cakes (176), biscuits (174), brownies (140), pies (122), and cookies (92). Among the 305 unique terms, 57% were synesthetic, 22% genuinely gustatory, and 21% evaluative, highlighting the multisensory and affective nature of food language. A part-of-speech breakdown showed that adjectives dominated (253 terms, 83%), with fewer nouns (42, 14%), adverbs (7, 2%), and verbs (3, 1%), emphasizing the central role of qualitative evaluation in expressing gustatory

experience.

Moreover, among 305 unique descriptors identified, a core set of words such as *creamy*, *buttery*, and *sweet* dominated, reflecting universal sensory qualities. However, the majority of terms – around two-thirds – appeared only once, adding richness and specificity to the lexicon. This balance between common and unique terms showcases the creativity of gustatory language, tailored to evoke both technical and emotional aspects of baking.

In conclusion, gustatory lexis bridges sensory perception and linguistic expression. Its dual reliance on universal descriptors and context-specific nuances reflects the shared appeal of baking while celebrating its cultural and sensory diversity.

## CONCLUSION

As a result, the research revealed that sensory linguistics provides a critical framework for understanding how human sensory experiences are encoded in language. This interdisciplinary field connects linguistics, psychology, and cognitive science to investigate the ways in which sensory perceptions – across sight, sound, touch, smell, and taste – are linguistically expressed. It was found that key theoretical concepts, such as perceptual modes and sensory lexemes, play a central role in categorizing and conveying sensory information. Sensory linguistics further highlights how language serves as a medium for interpreting and communicating the richness of human sensory experiences.

The study demonstrated that gustatory vocabulary, as a specialized subset of sensory lexicon, encapsulates taste-related perceptions while reflecting broader cognitive, emotional, and cultural dimensions. It was revealed that gustatory lexemes allow for the articulation of taste experiences, enabling a shared linguistic framework for expressing one of the most intimate and direct human sensations. Additionally, it was observed that this vocabulary embodies cultural and psychological influences, reflecting not only the biological aspects of taste but also its evaluative and symbolic significance within specific contexts. In this way, gustatory vocabulary was shown to bridge individual sensory experiences with collective linguistic representations.

It was further found that the structural and semantic properties of English gustatory vocabulary exhibit significant versatility and richness. Morphological formations, including prefixation, suffixation, and compounding, were shown to facilitate the precise expression of varying intensities, textures, and flavor profiles. The study also revealed that gustatory lexemes serve both sensory and evaluative functions, offering a framework for describing taste with notable precision. This flexibility underscores the role of English gustatory vocabulary in translating complex sensory experiences into language, thereby contributing to a deeper understanding of how perception is linguistically encoded.

The analysis of gustatory lexis in baking recipes provided a comprehensive exploration of the language used to describe the sensory qualities of baked goods. Drawing from 1,034 instances of gustatory vocabulary across six thematic subgroups – cakes, cookies, brownies, pies, bread, and biscuits – the results of this study highlighted both the diversity and commonality in culinary descriptions.

The Bon Appétit website was selected as the primary source for its balance of professional culinary vocabulary, user-generated content, and cultural diversity. This platform offered a rich corpus for analyzing both formal and informal expressions of sensory experience, creating an opportunity for a robust examination of gustatory vocabulary. The division of the dataset into desserts and pastries further enabled a focused comparison of how language adapts to different categories of baked goods, revealing patterns that reflect the distinct characteristics of each type.

The comprehensive analysis of gustatory vocabulary in baking recipes highlights both the diversity and specificity of sensory language used across different types of baked goods. Desserts, including cakes, cookies, brownies, and pies, were predominantly described using vivid, indulgent language that emphasizes sweetness, richness, and luxurious textures. This category often featured complex flavor profiles and combinations. By contrast, the vocabulary of pastries, which included bread and biscuits, leaned towards describing texture, structure, and earthy flavors, with terms such as flaky, nutty, and crusty appearing prominently. The most frequent use of gustatory vocabulary was found in bread recipes, with 338 instances, reflecting the rich sensory and cultural significance of bread. Cakes followed with 176 descriptors, biscuits with 174, brownies with 140, pies with 122, and cookies with the fewest at 92. This distribution shows how each category evokes distinct sensory associations through language. When categorized semantically, 57% of the descriptors were identified as synesthetic gustatory lexis, 22% as genuinely gustatory, and 21% as evaluative, suggesting that cross-modal metaphors and affective judgments are central to food description.

A deeper examination of the corpus revealed a total of 305 unique gustatory descriptors. The part-of-speech analysis revealed that adjectives made up 253 of the

total (83%), nouns accounted for 42 terms (14%), adverbs for 7 (2%), and verbs only 3 (1%). These figures emphasize that baking recipes rely overwhelmingly on adjectives to convey taste, texture, and emotional appeal, with much less focus on actions or objects, underscoring the evaluative and experiential nature of gustatory language. Finally, the frequency analysis demonstrated that certain terms, such as *creamy*, *buttery*, and *sweet*, dominate the lexicon, appearing across multiple recipe types and reflecting shared sensory experiences. However, a significant proportion of the vocabulary consisted of less common terms used to describe specific sensory nuances, showcasing the adaptability and creativity of culinary vocabulary. Notably, approximately two-thirds of the unique terms appeared only once in the dataset, underscoring the expansive and context-dependent nature of gustatory lexis.

Ultimately, this analysis illustrates how gustatory vocabulary serves as a bridge between sensory perception and linguistic expression. While common descriptors provide a universal framework for understanding the appeal of baked goods, the inclusion of rarer, more specialized terms enriches the culinary recipes by offering precision and depth. This interplay between shared and unique expressions reflects not only the technical and sensory dimensions of baking but also its cultural and emotional resonance, making gustatory language an essential tool in the art of recipe writing and culinary communication.

The results of this linguistic study on gustatory vocabulary can be practically applied in several areas. First, it can enhance culinary writing, such as recipes and reviews, by using precise and evocative language to describe taste and texture. This can improve reader engagement and emotional connection with food. Second, it can aid in language learning, helping students and culinary professionals expand their vocabulary to describe sensory experiences more accurately. Third, marketers in the food industry can use these findings to create compelling product descriptions that emphasize unique flavor qualities. Lastly, the research can be useful in translation, particularly in adapting culinary texts for different cultures by capturing the subtleties of taste language.

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## SUMMARY

Упродовж останніх десятиліть у мовознавстві спостерігається зростаючий інтерес до проблеми сенсорного пізнання та його лінгвістичної репрезентації. Одним із найменш вивчених, але надзвичайно важливих напрямів цієї галузі є дослідження смакової лексики як складника сенсорної семантики. У межах цього напрямку особливої уваги заслуговує аналіз мовного оформлення смакових вражень у специфічних видах дискурсу, зокрема кулінарному. Актуальність дослідження зумовлена не лише зростанням наукового інтересу до міжмодальної концептуалізації смаку, а й потребою глибшого розуміння того, як мовні засоби відображають суб'єктивні чуттєві досвіди у прагматично орієнтованому дискурсі – на прикладі текстів, присвячених випічці.

Дослідження було спрямоване на комплексний аналіз смакової лексики, яка функціонує у текстах рецептурного та оцінного характеру, опублікованих на відомій англomовній кулінарній платформі *Bon Appétit*. У центрі уваги опинилися лексичні одиниці, що позначають смакові якості й водночас виконують ширші функції: вони не лише інформують про кулінарні параметри готового виробу, а й створюють у свідомості читача певний емоційно-сенсорний образ, спонукаючи до дії – приготування або дегустації страви.

Метою дослідження стало вивчення лінгвістичних механізмів вербалізації смакових вражень у текстах рецептів випічки та кулінарних рецензій. Було висунуто припущення про те, що у проаналізованих текстах смакова лексика вирізняється високою частотністю, структурною варіативністю та прагматичною багатофункціональністю. Для перевірки цього припущення було здійснено систематизований аналіз 1034 лексичних одиниць, відібраних із 40 текстів, які охоплюють декілька основних категорій випічки: хліб, тістечка, печиво, брауні та пироги.

Методологічною основою дослідження слугували елементи корпусного аналізу, кількісного аналізу та якісної інтерпретації мовних одиниць у контексті. Було проведено класифікацію лексики за тематичними категоріями,

морфологічними параметрами та типом сенсорної семантики. Зокрема, лексеми поділено на три основні групи: істинно смакова лексика, що безпосередньо описує смак (наприклад, *sweet, salty*); синестетична лексика, яка переносить характеристики інших сенсорних сфер (тактильних, зорових, ароматичних) на смак (*crispy, velvety, fragrant*); а також оцінна лексика, що не стільки позначає смак, скільки передає емоційно-естетичне ставлення до нього (*divine, irresistible, decadent*). Найчисленнішою виявилася синестетична група, що свідчить про переважання міжмодального осмислення смакових переживань у сучасному кулінарному дискурсі.

Крім семантичної типологізації, дослідження також охоплювало граматичну категоризацію. Аналіз показав, що домінуючим граматичним класом виступають прикметники (83%), які виконують функцію безпосереднього опису якості, зокрема смаку та текстури. Іменники становили лише 14% вибірки, а дієслова – 1%, що свідчить про описову, а не процесуальну специфіку досліджуваного дискурсу. Прислівники виявилися мінімально представленими (2%), однак у тих випадках, коли вони фігурують, відіграють роль інтенсифікаторів або модифікаторів смакових відчуттів (наприклад, *perfectly balanced, incredibly moist*).

Важливою частиною дослідження став аналіз частотності лексем. Було виявлено 305 унікальних дескрипторів, із яких значна кількість (понад 70%) трапляється лише один раз. Це вказує на високий ступінь лексичного розмаїття та креативність мовного оформлення у цій сфері. Найбільш уживаними виявилися лексеми *creamy, buttery* та *sweet*, які становлять ядро опису смакових характеристик у випічці. Лексеми середньої частотності (*chewy, nutty, fluffy*) здебільшого репрезентують текстурні або ароматичні властивості, а маловживані слова (*unctuous, mellow, heavenly*) виконують стилістично забарвлену, експресивну функцію.

Узагальнення отриманих результатів дозволяє зробити низку теоретичних і прикладних висновків. По-перше, смакова лексика у текстах рецептів випічки та кулінарних рецензій не є автономною чи ізольованою – вона постійно

взаємодіє з іншими сенсорними полями, утворюючи складну мережу міжмодальних відповідників. По-друге, рецепти випічки мають не лише інструктивну функцію, а й експресивну, що актуалізує емоційні аспекти харчового досвіду через мову. По-третє, така лексика має значний потенціал для подальшого вивчення в контексті професійної англійської мови, лексикографії та перекладознавства.

Таким чином, результати дослідження засвідчують важливість вивчення смакової лексики як окремого компонента сенсорної семантики. Її функціонування у текстах рецептів випічки та кулінарних рецензій не лише відображає особливості лінгвістичної репрезентації чуттєвого досвіду, а й розкриває соціокультурну роль мови як інструмента медіації між смаковим сприйняттям і його когнітивною інтерпретацією.

## APPENDICES

## Appendix A

## Gustatory vocabulary in desserts recipes and their reviews

	Gustatory word	Sentence with context
<b>CAKES</b>		
1.	aromatic	This <b>aromatic</b> cake is ideal for cozy weather.
2.	aromatic	The cake had an <b>aromatic</b> zest from the preserved lemons.
3.	aromatic	The loaf had an <b>aromatic</b> zest that was hard to resist.
4.	balanced	The ganache provided a <b>balanced</b> sweetness to the loaf.
5.	bitter	Nothing like the <b>bitter</b> intensity of fancy dark chocolate, more like the warming milkiness of hot cocoa in a cup.
6.	bitter	The bittersweet chocolate provided a <b>bitter</b> contrast to the sweet potato cake.
7.	bittersweet	The <b>bittersweet</b> chocolate was perfect with the sweet potato cake.
8.	bold	The bold flavor of the preserved lemons stood out.
9.	bold	The preserved lemon adds a <b>bold</b> flavor to the cake.
10.	bright	The preserved lemons add a <b>bright</b> , tangy element.
11.	bright	The Meyer lemon puree gave the cake a <b>bright</b> citrusy flavor.
12.	brininess	Preserved lemons bring a powerful citrus flavor and subtle <b>brininess</b> .
13.	butterscotch	Pouding chômeur, a similarly constructed, <b>butterscotch</b> -soaked Québécois dessert, buoys the argument.
14.	buttery	Just long enough to spread over the <b>buttery</b> , vanilla-scented cake.
15.	buttery	The ganache had a luxurious <b>buttery</b> flavor.
16.	buttery	The potatoes were roasted with a <b>buttery</b> richness.
17.	caramel	Browning a portion of the butter intensifies the <b>caramel</b> flavor of the frosting, introducing a welcome element of smokiness.
18.	caramelized	The edges of the cake were slightly <b>caramelized</b> for a deeper flavor.
19.	caramelized	The crust had a <b>caramelized</b> sweetness from the sugar.
20.	chocolate	Most importantly, it tastes perceptibly of <b>chocolate</b> .
21.	cinnamon	Ground <b>cinnamon</b> lent a rich warmth to the recipe.
22.	citrus	Preserved lemons bring a powerful <b>citrus</b> flavor and subtle brininess.
23.	citrus	Finely grated <b>citrus</b> zest brightened the loaf.
24.	cloaked	The outside is completely <b>cloaked</b> in glossy ganache.
25.	complexity	It has a depth of flavor and a <b>complexity</b> I've never encountered before.
26.	cozy	This warm and <b>cozy</b> dessert is perfect for fall.
27.	crack	The loaf developed a beautiful <b>crack</b> as it cooled.
28.	creamy	Beat 1 cup (packed; 200 g) dark brown sugar and 1 cup (2 sticks) unsalted butter...until light and <b>creamy</b> . Batter should be smooth and <b>creamy</b> at the end. Beat until frosting is smooth and <b>creamy</b> , about 2 minutes. The ganache was smooth and <b>creamy</b> , pairing well with the cake. The texture of the ganache was incredibly <b>creamy</b> .
29.	crispy	The edges of the cake were wonderfully <b>crispy</b> .
30.	crumbly	The best New York–style <b>crumb</b> cake is nearly as much crumb as it is cake.
31.	crumbly	The cake had a <b>crumbly</b> but tender texture.

32.	crunch	This sturdy almond-polenta cake is the answer, the rubbly texture of the corn echoed in the delicate <b>crunch</b> of the figs.
33.	crunchy	A lovely moist cake with a great <b>crunchy</b> crust.
34.	decadent	The ganache was luxuriously <b>decadent</b> .
35.	delectably	...the crumb was so <b>delectably</b> moist with such an excellent flavor and texture.
36.	delicious	The cake is <b>delicious</b> , flavorful and quite tender.
37.	delicious	I made this yesterday and it was so <b>delicious!</b>
38.	delicious	Thank you, Zaynab! Very easy and <b>delicious!</b>
39.	delightful	This cake is somehow <b>delightfully</b> moist and wonderful even at 5000' feet altitude.
40.	delish	The preserved lemon adds an extra depth to this easy-to-make cake – <b>delish</b> .
41.	dense	The cake was a little <b>dense</b> , which could be adjusted next time.
42.	divine	Now it is a must-bake. Absolutely <b>divine</b> .
43.	earthy	The sweet potatoes lent an <b>earthy</b> undertone to the loaf.
44.	earthy	The spelt flour added an <b>earthy</b> undertone to the cake.
45.	elevated	The Maldon sea salt flakes <b>elevated</b> the flavor dramatically.
46.	faintly	The cake was tender, gently spiced, and <b>faintly</b> citrusy.
47.	fantastic	This cake was <b>fantastic</b> – full of lemon zing and flavor.
48.	flavor	...the crumb was so delectably moist with such an excellent <b>flavor</b> and texture.
49.	flavor	The preserved lemons elevated the <b>flavor</b> dramatically.
50.	flavorful	The cake is delicious, <b>flavorful</b> and quite tender.
51.	floury	After reading the reviews that thought the streusel was too <b>floury</b> , I used only 1 1/4 cup flour instead.
52.	fluffiness	The second batch was even better with extra <b>fluffiness</b> .
53.	fluffy	Beat...until batter is smooth and <b>fluffy</b> , about 3 minutes (it's okay if it looks curdled).
54.	fluffy	Add 1 cup buttermilk and 1 tsp. vanilla bean paste or vanilla extract and beat until batter is pale and <b>fluffy</b> , about 2 minutes.
55.	fluffy	Until light and <b>fluffy</b> , about 4 minutes.
56.	fluffy	The texture was perfectly <b>fluffy</b> and moist.
57.	fragrant	The cake was incredibly <b>fragrant</b> with hints of citrus and spice.
58.	fresh	Instead of upping the amount of <b>fresh</b> fruit, use preserved lemons.
59.	fruity	Olive oil reinforces the <b>fruity</b> savoriness.
60.	fudge	For the uninitiated, picture a cloud-soft yellow cake encased in a golden frosting with the taste and texture of <b>fudge</b> , the kind you might buy on holiday in a seaside town.
61.	fudgy	The cocoa butter in the chocolate makes the cake extra <b>fudgy</b> and rich, with just the right amount of squishiness.
62.	full-bodied	The flavor was <b>full-bodied</b> and layered with complexity.
63.	glamorous	The result was so <b>glamorous</b> , I almost didn't want to admit how easy it was.
64.	glazed	The cake was <b>glazed</b> with a lemon-infused icing.
65.	gloss	The ganache added a luxurious <b>gloss</b> to the loaf.
66.	glossy	The cake was completely cloaked in <b>glossy</b> ganache.
67.	golden	Bake cakes until <b>golden</b> and tops spring back when gently pressed.
68.	golden	Bake cake until top is <b>golden</b> brown.
69.	golden brown	Bake cake until <b>golden brown</b> with no damp spots in the center and a

		tester inserted into the center comes out clean.
70.	gooey	Cutting into the loaf revealed a slightly <b>gooey</b> center.
71.	grit	Without that faint fudge-like <b>grit</b> , Southern caramel cake wouldn't be the same.
72.	gritty	Using instant polenta (not medium or coarse) is the key to avoiding a <b>gritty</b> texture and ensuring the batter hydrates evenly.
73.	heavenly	This is genuinely one of the most <b>heavenly</b> cakes I've ever tasted.
74.	hint	The medley of spices has a slight <b>hint</b> of citrus.
75.	intense	Preserved lemons bring an <b>intense</b> citrus flavor.
76.	intense	The roasted lemons gave an <b>intense</b> citrus punch.
77.	intoxicating	The aroma from the baked cake was <b>intoxicating</b> .
78.	lemony	The 'lemony' notes were just right.
79.	lemony	Leaving scattered small pieces that provide a <b>lemony</b> zing in individual bites.
80.	light	The glaze was perfectly <b>light</b> , not overwhelming the cake's flavor.
81.	light	The cake had a <b>light</b> and airy crumb.
82.	luxurious	Milk and half-and-half won't create the same rich consistency and can make things more soggy than <b>luxurious</b> .
83.	luxurious	The richness of the cake felt almost <b>luxurious</b> .
84.	mellow	After cooling, the cake had a <b>mellow</b> sweetness.
85.	moist	The pumpkin makes it <b>moist</b> , but it's really a SPICE crumb cake rather than a PUMPKIN spice crumb cake.
86.	moist	Reduce heat and simmer until dates are soft, most of the liquid has evaporated, and mixture is very <b>moist</b> .
87.	moist	Delicious! So <b>moist</b> and not too sweet.
88.	moist	Olive oil reinforces the fruity savoriness and works with the sour cream to keep this loaf plush and <b>moist</b> for days.
89.	moist	The cake was tender, <b>moist</b> , and delicious.
90.	molasses	Modern frosting versions (like the one used in this caramel cake recipe) take advantage of the ease and dark- <b>molasses</b> depth of brown sugar.
91.	nutmeg	The freshly grated <b>nutmeg</b> added a warm spice to the loaf.
92.	nutty	Olive oil adds a slight <b>nutty</b> undertone to the cake.
93.	nutty	Basil seeds added a <b>nutty</b> texture to the loaf.
94.	perfect	It was <b>perfect</b> and will make again!
95.	perfect	The crust is <b>perfect</b> with a glass loaf pan.
96.	piquant	The preserved lemons provided a <b>piquant</b> twist.
97.	pleasant	The savory backnote added a <b>pleasant</b> complexity.
98.	pleasing	The salty and sweet combination was <b>pleasing</b> to the palate.
99.	plush	Sour cream keeps this loaf <b>plush</b> and moist for days.
100.	pumpkin flavor	The pumpkin <b>flavor</b> doesn't really come out – I was hoping for even more of a pumpkin bread taste.
101.	pungent	The preserved lemon had a <b>pungent</b> but delightful flavor.
102.	refreshing	The zing of lemon makes the cake <b>refreshing</b> .
103.	rich	Milk and half-and-half won't create the same <b>rich</b> consistency and can make things more soggy than luxurious.
104.	rich	The cocoa butter in the chocolate makes the cake extra fudgy and <b>rich</b> , with just the right amount of squishiness.
105.	rich	The bittersweet chocolate brought out the <b>rich</b> flavor of the ganache.
106.	richness	Duck eggs added extra <b>richness</b> and fluffiness.

107.	rubbly	This sturdy almond-polenta cake is the answer, the <b>rubbly</b> texture of the corn echoed in the delicate crunch of the figs.
108.	runny peanut butter	Frosting should be smooth and creamy with the texture of <b>runny peanut butter</b> .
109.	salty	Even though preserved lemons are salt-cured, the final product does not taste <b>salty</b> .
110.	salty	If the preserved lemon is too <b>salty</b> , rinse it first.
111.	satisfying	Every bite was utterly <b>satisfying</b> and rich with flavor.
112.	savory	Olive oil reinforces the fruity <b>savoriness</b> .
113.	savory	The cake has a subtle <b>savory</b> backnote that adds complexity.
114.	silky	The ganache had a <b>silky</b> texture and a rich chocolate flavor.
115.	silky	The ganache gave the bread a <b>silky</b> finish.
116.	smooth	Add 2 cups (220 g) powdered sugar and 1½ tsp. Diamond Crystal or 1 tsp. Morton kosher salt to caramel mixture and beat on medium-low speed until <b>smooth</b> and cooled to lukewarm.
117.	smooth	Whisk powdered sugar and milk in a medium bowl until <b>smooth</b> .
118.	smooth	The icing created a <b>smooth</b> texture on the loaf.
119.	smoothness	The <b>smoothness</b> of the ganache complemented the cake.
120.	soft	In a cake as <b>soft</b> and tender as this one, with a higher amount of sugar than flour...
121.	soft	The roasted sweet potatoes were super <b>soft</b> and easy to use.
122.	sour	The sour cream variation gave it a <b>sour</b> tang.
123.	spice	The pumpkin makes it moist, but it's really a <b>SPICE</b> crumb cake rather than a PUMPKIN spice crumb cake.
124.	spiced	The cake was tender, gently <b>spiced</b> , and faintly citrusy.
125.	spicy	The bread was slightly <b>spicy</b> , but not overpowering.
126.	sticky	Chopped dates (plus a hefty helping of brown sugar) give the cake its sweetness and trademark <b>stickiness</b> .
127.	sticky	The ganache was <b>sticky</b> and rich.
128.	sticky	The ganache added a slightly <b>sticky</b> top to the cake.
129.	subtle	The preserved lemons add a <b>subtle</b> depth of flavor here.
130.	sweet	I love the idea of this cake but it's a bit too <b>sweet</b> for me. The frosting is undeniably <b>sweet</b> . It was still perfectly <b>sweet</b> and moist without ganache. I did not ice it, as I find icing too <b>sweet</b> .
131.	sweetened	The powdered sugar <b>sweetened</b> the glaze to perfection.
132.	sweetness	Chopped dates (plus a hefty helping of brown sugar) give the cake its <b>sweetness</b> and trademark stickiness.
133.	sweetness	The cake's natural <b>sweetness</b> was enhanced by the glaze.
134.	sweetness	The roasted sweet potatoes brought a lot of <b>sweetness</b> to the cake.
135.	syrupey	The ganache turned <b>syrupey</b> as it was poured over the cake.
136.	tangy	The preserved lemons add a bright, <b>tangy</b> element.
137.	tart	Preserved lemons bring a <b>tart</b> and bold flavor to the recipe.
138.	tartness	The balance of sweetness, saltiness, and <b>tartness</b> was ideal.
139.	tastier	Adding more preserved lemon made it even <b>tastier</b> .
140.	tender	The cake is delicious, flavorful and quite <b>tender</b> .
141.	tender	I baked it just the 50 minutes - and it was perfectly baked - very <b>tender</b> and moist.
142.	tender	Using bleached cake flour instead of all-purpose flour ensures cake layers with the <b>tenderest</b> crumb.

143.	tender	In a cake as soft and <b>tender</b> as this one, with a higher amount of sugar than flour...
144.	tender	The cake reveals its heart: <b>tender</b> , gently spiced, and faintly citrusy.
145.	tender	It turned out wonderfully – both visually and in <b>tender</b> texture.
146.	thick	I used corn flour which I think worked well and it resulted in a <b>thick</b> batter.
147.	thickens	Maintain a gentle boil until sauce <b>thickens</b> and reduces slightly, stirring occasionally, about 8 minutes.
148.	toasty	The edges of the loaf were slightly <b>toasty</b> for added texture.
149.	toffee	Pour 1 cup <b>toffee</b> sauce over top of cake.
150.	unique	Completely <b>unique</b> and delicious nonetheless.
151.	vanilla	Top each portion with a dollop of whipped cream or a scoop of <b>vanilla</b> ice cream.
152.	vanilla-scented	Just long enough to spread over the buttery, <b>vanilla-scented</b> cake.
153.	velvet	The ganache gave the cake a <b>velvet</b> finish.
154.	velvety	The chocolate ganache added a <b>velvety</b> richness.
155.	velvety	The ganache provided a <b>velvety</b> texture to the cake.
156.	vibrant	The turmeric gave the cake a <b>vibrant</b> golden hue.
157.	warm	Let cake cool in pan until <b>warm</b> .
158.	warm	This warm and <b>cozy</b> dessert is perfect for fall.
159.	warming	The spices in the loaf were <b>warming</b> and perfect for autumn.
160.	warming milkiness	Nothing like the bitter intensity of fancy dark chocolate, more like the <b>warming milkiness</b> of hot cocoa in a cup.
161.	warmth	Cinnamon, nutmeg, and cloves add fireplace-level <b>warmth</b> .
162.	yummy	Not a complete flop, just not as <b>yummy</b> as I would have hoped!
163.	yummy	The loaf was <b>yummy</b> and unique!
164.	zesty	The lemon zest gives the cake a <b>zesty</b> kick.
165.	zesty	The cake has a <b>zesty</b> lemon flavor.
166.	zing	Freshly grated ginger adds an enlivening <b>zing</b> .
167.	zing	It has a lemon <b>zing</b> that really stands out.
<b>COOKIES</b>		
168.	airy	The batter made the cupcakes incredibly <b>airy</b> and light.
169.	awesome	So <b>awesome!</b> Moist and fluffy cupcake, not overpowering. Love it.
170.	balanced	These cupcakes have a perfectly <b>balanced</b> chocolate flavor.
171.	best	Hands down the <b>best</b> cup cakes EVER!!!!
172.	bitter	...pure vanilla extract is important here; Chris recommends Heilala or Nielsen-Massey...to stand up to <b>bitter</b> dark chocolate.
173.	bittersweet	Without the chocolate for melty-gooey texture and <b>bittersweet</b> flavor...
174.	bittersweet	...using bittersweet chocolate disks or wafers for a more complex <b>bittersweet</b> flavor.
175.	bittersweet	...a toasted marshmallow crème and generous dab of unctuous <b>bittersweet</b> chocolate ganache.
176.	bittersweet	Squished between them are a toasted marshmallow crème and generous dab of unctuous <b>bittersweet</b> chocolate ganache.
177.	bright	The buttermilk adds a <b>bright</b> touch that enhances the chocolate.
178.	brightens	The buttermilk really <b>brightens</b> up the batter and helps bring the chocolate to the forefront.
179.	burnt	Broil until deeply <b>burnt</b> (top should be almost entirely black), 2–3 minutes.

180.	butterscotch-y	“I don’t know, just the perfect distillation of buttery, <b>butterscotch-y</b> cookie essence?”
181.	buttery	“I don’t know, just the perfect distillation of <b>buttery</b> , butterscotch-y cookie essence?”
182.	buttery	What makes this recipe deliver on that promise? Crispy edges, a <b>buttery</b> chew, and plenty of chocolate chunks in every bite...
183.	buttery	The melted butter gives them a subtly <b>buttery</b> richness.
184.	caramelly	Heightened <b>caramelly</b> crunch? Head off to these Brown-Butter Chocolate Chip Cookies With Toffee.
185.	chew	What makes this recipe deliver on that promise? Crispy edges, a buttery <b>chew</b> , and plenty of chocolate chunks in every bite...
186.	chewy	Even with all the tricks up its sleeve, these <b>chewy</b> cookies come together in under an hour, no stand mixer needed.
187.	chewy	This chocolate chip skillet cookie recipe is a dreamboat...with a <b>chewy</b> center.
188.	chewy	...It’s <b>chewy</b> , sweet but salty, and so simple to make.
189.	chewy	This recipe is pure magic! It’s <b>chewy</b> , sweet but salty...
190.	chocolate	Lovely <b>chocolate</b> flavour. Ended up with more than 24 cupcakes in the end, not quite sure why.
191.	chocolatey	Melt 1½ cups <b>bittersweet chocolatey</b> chips (about 9 oz.)...
192.	chocolaty	Get the good chocolate. It’s the star of the cookie, so don’t skimp here for a truly <b>chocolaty</b> experience.
193.	creamy	The frosting was perfectly <b>creamy</b> and complemented the chocolate flavor.
194.	creamy	The frosting was perfectly <b>creamy</b> and complemented the chocolate flavor.
195.	crispy	What makes this recipe deliver on that promise? <b>Crispy</b> edges, a buttery chew, and plenty of chocolate chunks in every bite...
196.	crispy	It produces a single giant cookie with <b>crispy</b> golden brown edges...
197.	crumb	The texture of these cupcakes is great, with a perfect, even <b>crumb</b> .
198.	crumbly	Omgosh it turned out so soft, moist, and <b>crumbly</b> ! It was absolutely delicious!
199.	crunch	Heightened caramelly <b>crunch</b> ? Head off to these Brown-Butter Chocolate Chip Cookies With Toffee.
200.	crunchy	The edges were slightly <b>crunchy</b> and the middles were perfectly soft.
201.	crunchy	The edges were slightly <b>crunchy</b> and the middles were perfectly soft.
202.	decadent	These are the most <b>decadent</b> cupcakes I’ve ever tasted.
203.	deep	Perfect crumb, light and fluffy - and a <b>deep</b> chocolate flavor!
204.	delicious	All of these are extremely <b>delicious</b> because the flour has experienced a Maillard reaction.
205.	delicious	Omgosh it turned out so soft, moist, and crumbly! It was absolutely <b>delicious</b> !
206.	dense	Turned out a bit <b>denser</b> than the bigger ones, but were great mini chocolate cakes!
207.	divine	The frosting on these is <b>divine</b> !
208.	exceptional	I followed this recipe to the letter and came out with an <b>exceptional</b> batch of cupcakes!
209.	exceptional	I followed this recipe to the letter and came out with an <b>exceptional</b> batch of cupcakes!
210.	flaky	Scatter remaining chocolate over cookie and sprinkle with <b>flaky</b> sea salt.

211.	flavor	Perfect crumb, light and fluffy - and a deep chocolate <b>flavor!</b>
212.	flavors	The <b>flavors</b> in this are incredible.
213.	fluffy	Perfect crumb, light and <b>fluffy</b> - and a deep chocolate flavor!
214.	goodness	...saturating the cookies with a toffee-like <b>goodness.</b>
215.	gooey	...crispy wave-like ripples at the edge, but the center is still baked but <b>gooey.</b>
216.	gooey	...and the perfect balance of <b>gooey</b> dark chocolate chunks and sea salt.
217.	great	Turned out a bit denser than the bigger ones, but were <b>great</b> mini chocolate cakes!
218.	heavenly	These cupcakes were simply <b>heavenly</b> , with their light texture and rich flavor.
219.	indulgent	These cupcakes were absolutely <b>indulgent</b> , with their moist, chocolatey goodness!
220.	light	Perfect crumb, <b>light</b> and fluffy - and a deep chocolate flavor!
221.	lovely	The texture of these cupcakes is great, with a perfect, even crumb. <b>Lovely</b> chocolate flavour.
222.	lush	The frosting added a <b>lush</b> layer of sweetness on top.
223.	melty-gooey	Without the chocolate for <b>melty-gooey</b> texture and bittersweet flavor...
224.	mini	Turned out a bit denser than the bigger ones, but were great <b>mini</b> chocolate cakes!
225.	moist	So awesome! <b>Moist</b> and fluffy cupcake, not overpowering. Love it.
226.	molasses	This means dark brown sugar in lieu of light brown or white sugar for maximum <b>molasses</b> notes.
227.	molasses	...3 Tbsp. mild-flavored (light) <b>molasses</b> ...
228.	nutty	Instead of simply being creamed or melted, butter is browned, bringing a host of <b>nutty</b> , toasty overtones.
229.	overpowering	So awesome! Moist and fluffy cupcake, not <b>overpowering</b> . Love it.
230.	overtone	Butter is browned, bringing a host of nutty, toasty <b>overtones.</b>
231.	perfect	Perfect <b>crumb</b> , light and fluffy - and a deep chocolate flavor!
232.	rich	...look for chocolate wafers instead, often made from higher-quality chocolate, which give a more <b>rich</b> flavor.
233.	rich	The frosting pairs perfectly with the <b>rich</b> chocolate cupcakes.
234.	salty	...It's <b>chewy</b> , sweet but <b>salty</b> , and so simple to make.
235.	salty	Stir in remaining ½ tsp. Diamond Crystal or ¼ tsp. Morton kosher <b>salt.</b>
236.	salty	This recipe is pure magic! It's chewy, sweet but <b>salty</b> ...
237.	semisweet	You want coarsely chopped pieces that create pools and chunks, which you won't get from <b>semisweet</b> chocolate chips...
238.	smooth	...and whisk vigorously until sugar is dissolved and mixture is <b>smooth</b> and paler in color, about 1 minute.
239.	soft	But for those of us in the latter camp, here is the ultimate version of a chocolate chipless cookie, with <b>soft</b> buttery centers...
240.	soft	Omgosh it turned out so <b>soft</b> , moist, and crumbly! It was absolutely delicious!
241.	soft	Good flavour but too <b>soft</b> to be a cupcake.
242.	sweet	...It's chewy, sweet but <b>salty</b> , and so simple to make.
243.	sweet	So <b>sweet</b> . Easy to make.
244.	sweet	People who don't like <b>sweets</b> eat...just to be polite and ask for the other half because of how good it is.
245.	sweet	This recipe is pure magic! It's chewy, <b>sweet</b> but salty...
246.	sweet	Each cookie captures the ideal balance of flavor and texture that actual s'mores rarely do...

247.	sweet	Paired with the suggested cream cheese frosting, I could eat these all day for the perfect balance of rich and <b>sweet</b> flavors.
248.	sweetness	The brown sugar adds just the right amount of <b>sweetness</b> to balance the chocolate.
249.	tantalizing	The <b>tantalizing</b> aroma of chocolate filled my kitchen while baking.
250.	thick	Using a rubber spatula, add reserved dry ingredients and fold in until no dry spots remain (dough will be <b>thick</b> and maybe even a touch greasy).
251.	toasty	Instead of simply being creamed or melted, butter is browned, bringing a host of nutty, <b>toasty</b> overtones.
252.	toasty	...browning the butter amps up the <b>toasty</b> notes and is key in developing the balance of crisp edges...
253.	toffee-like	...saturating the cookies with a <b>toffee-like</b> goodness.
254.	unctuous	...and generous dab of <b>unctuous</b> bittersweet chocolate ganache.
255.	unctuous	Squished between them are a toasted marshmallow crème and generous dab of <b>unctuous</b> bittersweet chocolate ganache.
256.	vanilla	...the vanilla is also vital for a classic cookie flavor: <b>Vanilla</b> paste is best...
257.	vanilla	...1 Tbsp. <b>vanilla</b> bean paste or <b>vanilla</b> extract.
258.	velvety	The texture was almost <b>velvety</b> , with just the right amount of moisture.
259.	velvety	The texture was almost <b>velvety</b> , with just the right amount of moisture.
<b>BROWNIES</b>		
260.	addictive	These are <b>addictive</b> ! A rival to Ina Garten's outrageous brownies, which take a lot more time to make.
261.	airy	The whipped batter makes these brownies <b>airy</b> yet rich.
262.	aromatic	Vanilla extract adds an <b>aromatic</b> touch to these rich brownies.
263.	balanced	The recipe is perfectly <b>balanced</b> between sweet and slightly bitter flavors.
264.	balanced	These brownies have a <b>balanced</b> sweetness, not overly sugary.
265.	balanced	The salt enhances the <b>balanced</b> sweetness of these brownies.
266.	balanced	They were <b>balanced</b> perfectly with just the right amount of sugar.
267.	balanced	They're perfectly <b>balanced</b> and satisfying.
268.	bitter	The unsweetened cocoa powder adds a slight <b>bitter</b> note to balance the sweetness.
269.	bitter	Both times, the judges said 'too <b>bitter</b> ' on my evaluations.
270.	bitter	The slight <b>bitter</b> taste of dark chocolate offsets the sweetness.
271.	bittersweet	Using <b>bittersweet</b> chocolate gives the brownies a more intense flavor.
272.	bittersweet	Melted <b>bittersweet</b> chocolate forms the fudgy-smooth base for the brownies.
273.	bittersweet	The bittersweet chocolate provides a <b>bittersweet</b> chocolate flavor.
274.	bittersweet	Using bittersweet chocolate adds a <b>bittersweet</b> depth.
275.	bold	The <b>bold</b> chocolate flavor stands out with minimal added ingredients.
276.	bold	These punch you in the mouth with a <b>bold</b> chocolate flavor without being too rich and cloying.
277.	bold	The brownies have a <b>bold</b> chocolate flavor that is nicely counterbalanced by the salt.
278.	boldness	A hint of salt enhances the <b>boldness</b> of the chocolate.
279.	boldness	The unsweetened cocoa adds an extra <b>boldness</b> to the chocolate flavor.
280.	buttery	Using browned butter creates a deep, <b>buttery</b> flavor in the brownies.
281.	buttery	I added 65g chopped raw walnuts, which added a <b>buttery</b> texture to these brownies.

282.	buttery	The walnuts added a slight <b>buttery</b> taste to the chocolatey brownies.
283.	caramelized	The <b>caramelized</b> edges of the brownies are delicious and chewy.
284.	caramelized	The edges of the brownies are slightly <b>caramelized</b> , creating a chewy texture.
285.	chewy	The edges were <b>chewy</b> while the middle was soft and gooey.
286.	chewy	If you want quick <b>fudgy</b> brownies with a crackly top and <b>chewy</b> crispy edges, you will like these brownies.
287.	chewy	This is the chewy, crackly-topped, chocolate-loaded version that requires only a bit more work.
288.	chocolate	This recipe uses a whole lot of <b>chocolate</b> and makes a large tray of brownies, perfect for entertaining.
289.	chocolatey	Super fudgy and <b>chocolatey</b> , not too sweet, a nice bitterness from the tahini that makes them really special.
290.	cocoa	Unsweetened <b>cocoa</b> powder adds pure, intense chocolate flavor.
291.	complex	Adding dark chocolate gave these brownies a <b>complex</b> flavor profile.
292.	crackly	These brownies turned out with a beautiful, <b>crackly</b> top.
293.	crackly	Bake brownies until set across top and a tester inserted into the center comes out with just a few <b>moist crumbs</b> attached.
294.	creamy	The tahini swirl adds a <b>creamy</b> and unique layer of flavor.
295.	creamy	Serve topped with <b>creamy</b> vanilla ice cream.
296.	creamy	The ice cream on top gave a <b>creamy</b> contrast to the dense brownies.
297.	crinkly	Absolutely amazing recipe. You get the perfect <b>crinkly</b> top and fudgy bottom.
298.	crisp	The edges of the brownies are <b>crisp</b> , adding a nice texture contrast.
299.	crisp	The top has a <b>crisp</b> texture, while the center remains soft.
300.	crisp	For <b>crisp</b> edges and a dense center, bake the brownie batter in a metal pan.
301.	crispy	If you want quick fudgy brownies with a crackly top and <b>chewy crispy</b> edges, you will like these brownies.
302.	crispy	If you want quick <b>fudgy</b> brownies with a crackly top and <b>chewy crispy</b> edges, you will like these brownies.
303.	crumbly	These brownies have a slightly <b>crumbly</b> texture on the edges but remain soft in the middle.
304.	crunchy	The edges were nicely <b>crunchy</b> , providing a contrast to the fudgy center.
305.	crunchy	Once cooled, the brownies have <b>crunchy</b> chocolate chunks.
306.	decadent	These brownies are incredibly <b>decadent</b> , perfect for indulging.
307.	decadent	Absolutely amazing recipe. You get the perfect crinkly top and <b>fudgy</b> bottom.
308.	decadent	Glossy top, deep chocolate flavor, definitely rich and <b>decadent</b> , but not overly sweet.
309.	deep	They had a <b>deep</b> chocolate flavor that felt luxurious.
310.	delicate	The top of the brownies has a <b>delicate</b> crackle that's visually appealing.
311.	dense	These brownies are <b>dense</b> and full of chocolate flavor.
312.	dense	The browned butter brownies were shorter and <b>denser</b> .
313.	dense	For crisp edges and a <b>dense</b> center, bake the brownie batter in a metal pan.
314.	divine	These brownies are absolutely <b>divine</b> and will satisfy any chocolate craving.
315.	dreamy	The <b>dreamy</b> combination of chocolate and tahini will impress any

		guest.
316.	earthy	The tahini adds an <b>earthy</b> note that balances the chocolate well.
317.	earthy	The combination of cocoa powder and semisweet chocolate gives a deep, <b>earthy</b> chocolate taste.
318.	firm	Let the brownies cool completely to set and become <b>firm</b> enough to cut.
319.	flaky	These brownies bake up with a <b>flaky</b> crust on top.
320.	flavorful	This recipe results in a <b>flavorful</b> brownie with a balance of sweetness and bitterness.
321.	floury	If you overmix, the texture may turn slightly <b>floury</b> .
322.	fluffy	The batter is whipped until light and <b>fluffy</b> before baking.
323.	fragrant	The vanilla extract makes the batter <b>fragrant</b> and inviting.
324.	fudgy	They were chewy on the edges, <b>fudgy</b> in the center, and had a shiny (somewhat crackly) top.
325.	fudgy	They're very soft and finicky to cut but who cares? Super <b>fudgy</b> and chocolatey.
326.	fudgy	They are truly amazing, and taste like more complicated recipes I've made that require melting chocolate. Just use high quality butter, eggs, and cocoa and follow the recipe.
327.	fudgy	Great recipe, lovely <b>fudgy</b> brownies.
328.	gooey	After cooling, the brownies were perfectly <b>gooey</b> in the center.
329.	gooey	The <b>goey</b> chocolatey texture is a big win.
330.	gooey	I've made this recipe a few times now and everyone loves it!! The <b>goey</b> chocolatey texture is a big win.
331.	gooey	Some people prefer <b>gooey</b> brownie batter over brownies themselves, but follow the recommended baking time.
332.	heavenly	The combination of flavors makes these brownies <b>heavenly</b> .
333.	heavenly	These brownies are <b>heavenly</b> and addictive, perfect for chocolate lovers.
334.	heavenly	The brownies were absolutely <b>heavenly</b> with the addition of vanilla ice cream.
335.	heavenly	The brownies tasted absolutely <b>heavenly</b> with a scoop of ice cream on top.
336.	indulgent	These are <b>indulgent</b> brownies that are rich in chocolate flavor.
337.	indulgent	These are deeply <b>indulgent</b> brownies with layers of chocolate flavor.
338.	intense	The <b>intense</b> chocolate flavor makes these brownies irresistible.
339.	intense	Unsweetened cocoa powder adds pure, <b>intense</b> chocolate flavor.
340.	intensely	The unsweetened cocoa powder gives these brownies an <b>intensely</b> chocolate flavor.
341.	intoxicating	The smell of chocolate baking is <b>intoxicating</b> .
342.	layered	These brownies are it. They're so easy to make and come out tasting like a <b>layered</b> professional bakery brownie.
343.	light	Beat the eggs and sugar until the mixture is <b>light</b> and airy.
344.	luxurious	The <b>luxurious</b> chocolate taste is enhanced by the high-quality cocoa powder.
345.	luxurious	The chocolatey brownies felt <b>luxurious</b> with the rich chocolate flavor.
346.	mellow	The chocolate has a <b>mellow</b> richness that pairs well with a cup of coffee.
347.	moist	The brownies should have a few <b>moist</b> crumbs attached when tested with a toothpick.
348.	moist	Sugar is hygroscopic, meaning it absorbs and holds water, which keeps

		your baked goods <b>moist</b> .
349.	molten	Semisweet chocolate chips provide textural contrast, forming <b>molten</b> pools while the brownies are warm.
350.	nutty	Adding walnuts gives these brownies a <b>nutty</b> flavor and a satisfying crunch.
351.	nutty	I added a handful of chopped pecans, which gave a <b>nutty</b> crunch to the brownies.
352.	pleasant	The balance of sweetness and bitterness creates a <b>pleasant</b> flavor.
353.	plush	The brownies have a <b>plush</b> texture that feels luxurious in each bite.
354.	rich	These brownies are incredibly <b>rich</b> , perfect for a chocolate lover.
355.	rich	Super <b>rich</b> and decadent – not too sweet which I think is perfect.
356.	rich	Amazing brownies!! My husband loves mix/box type and these were real close and very <b>rich</b> !!
357.	rich	Glossy top, deep <b>chocolate</b> flavor, definitely <b>rich</b> and decadent, but not overly sweet.
358.	richness	The butter adds an incredible amount of <b>richness</b> to the brownies.
359.	richness	Butter in the recipe adds <b>richness</b> to the chocolate base.
360.	salty	My new favorite brownie recipe!
361.	salty	I found the brownies to be appropriately seasoned without going so far as to be 'too <b>salty</b> .'
362.	satisfying	The <b>satisfying</b> crunch from the nuts complements the fudgy brownies well.
363.	satisfying	Each bite is <b>satisfying</b> and full of deep chocolate flavor.
364.	satisfying	They're perfectly balanced and <b>satisfying</b> , even if you aren't a big brownie person.
365.	savory	The salt adds a hint of <b>savory</b> balance to the sweetness.
366.	silken	The chocolate mixture was <b>silken</b> smooth when melted.
367.	silky	The chocolate mixture should be <b>silky</b> and smooth before combining with the dry ingredients.
368.	silky	The tahini adds a <b>silky</b> , creamy layer on top of the chocolate.
369.	silky	The butter and chocolate melted together into a <b>silky</b> mixture.
370.	smooth	Beat the mixture until <b>smooth</b> and creamy.
371.	smooth	The chocolate melts into a <b>smooth</b> mixture that's ready for mixing.
372.	smooth	The batter starts off lumpy but becomes <b>smooth</b> as you stir.
373.	smooth	I also made the Alice Medrich's other very similar, regular cocoa brownies recipe, the one made without browning the butter.
374.	smooth	Melted bittersweet chocolate forms the <b>smooth</b> base for the brownies.
375.	smoothness	Adding vanilla extract brings out the <b>smoothness</b> in the chocolate flavor.
376.	soft	They're very <b>soft</b> and finicky to cut but who cares?
377.	sophisticated	The addition of tahini adds a <b>sophisticated</b> twist to the classic brownie.
378.	sticky	The brownies were a little <b>sticky</b> to the touch but firmed up after cooling.
379.	sticky	Bake until the center comes out with <b>sticky</b> crumbs attached.
380.	subtle	The vanilla extract adds a <b>subtle</b> sweetness.
381.	sumptuous	The brownies are <b>sumptuous</b> and luxurious, perfect for special occasions.
382.	sweet	Absolutely delicious but definitely on the <b>sweeter</b> end.
383.	sweet	Glossy top, deep chocolate flavor, definitely rich and decadent, but not overly <b>sweet</b> .

384.	tangy	A hint of salt balances out the <b>tangy</b> notes of the chocolate.
385.	tempting	The aroma of freshly baked brownies was <b>tempting</b> as they came out of the oven.
386.	tender	The brownies have a <b>tender</b> crumb that's easy to bite into.
387.	tender	The <b>tender</b> center of the brownie pairs remarkably well with a scoop of vanilla ice cream.
388.	thick	The batter should look <b>thick</b> and shiny before baking.
389.	toasty	The browned butter adds a <b>toasty</b> richness to the brownies.
390.	unctuous	The brownies have an <b>unctuous</b> richness that is perfect for chocolate lovers.
391.	unctuous	The batter has an <b>unctuous</b> , rich texture that bakes up beautifully.
392.	unctuous	These brownies are almost <b>unctuous</b> with their rich chocolate flavor.
393.	unctuous	The brownies were almost <b>unctuous</b> with their smooth, chocolatey flavor.
394.	unsweetened	Add the <b>unsweetened</b> cocoa powder to the mixture for a deep chocolate flavor.
395.	velvety	These brownies have a <b>velvety</b> texture that melts in your mouth.
396.	velvety	Every bite is <b>velvety</b> and rich with chocolate.
397.	velvety	With each bite, you experience a <b>velvety</b> texture that's full of chocolate.
398.	velvety	The batter turns into a <b>velvety</b> chocolate mixture.
399.	velvety	I found the chocolate mixture to be <b>velvety</b> smooth after melting.
400.	warming	The <b>warming</b> flavor of vanilla enhances the chocolate in these brownies.
<b>PIES</b>		
401.	airy	The meringue is <b>airy</b> and light, providing a contrast to the dense filling.
402.	airy	The meringue was <b>airy</b> and not dense.
403.	appealing	With its <b>appealing</b> combination of just-ripe bananas, toffee, and fluffy whipped cream, this classic British dessert deserves a place at your table.
404.	balanced	The <b>balanced</b> meringue was sweet but not too sugary.
405.	bitter	Avoid the <b>bitter</b> white pith when zesting the lemons for the filling.
406.	bold	The lemon flavor was <b>bold</b> and powerful.
407.	bouncy	The meringue was <b>bouncy</b> to the touch.
408.	bubbly	The caramel becomes <b>bubbly</b> as it cooks, indicating it's almost ready.
409.	buttery	The <b>buttery</b> pie crust pairs well with the tart lemon filling.
410.	buttery	The <b>buttery</b> crust adds richness to the lemon meringue pie.
411.	buttery	The crust was <b>buttery</b> but a little greasy.
412.	buttery-rich	The crust was <b>buttery-rich</b> but not overwhelming.
413.	caramelized	Allow the sugar to reach a <b>caramelized</b> state for deep flavor in the caramel.
414.	caramelized	The meringue had <b>caramelized</b> slightly under the broiler.
415.	chewy	Our filling relies on a <b>chewy</b> homemade caramel sauce, unlike canned dulce de leche.
416.	cleanly	The caramel sets enough to slice <b>cleanly</b> into beautiful pieces.
417.	cloud	Adding sour cream transforms the heavy cream into a <b>cloud</b> -like topping.
418.	comforting	The pie was <b>comforting</b> and reminded me of family gatherings.
419.	comforting	The pie was <b>comforting</b> , like a family recipe.

420.	cream	The lemon <b>cream</b> set well with a smooth texture.
421.	creamy	The sour cream makes the topping wonderfully <b>creamy</b> .
422.	creamy	The cream topping has a <b>creamy</b> consistency that complements the pie.
423.	creamy	The meringue had a <b>creamy</b> texture like whipped cream.
424.	creamy	The lemon filling was <b>creamy</b> and smooth.
425.	crisp	The crust becomes <b>crisp</b> after baking, offering a satisfying base for the filling.
426.	crisp	The pie crust turned out nice and <b>crisp</b> .
427.	crispy	The pie crust turns <b>crispy</b> after baking, adding a satisfying texture.
428.	crumble	Crushing graham crackers into fine crumbs ensures they won't <b>crumble</b> when sliced.
429.	crunch	The crust provides a <b>crunch</b> that complements the creamy filling.
430.	crunchy	The crust was <b>crunchy</b> to the point it was hard to cut.
431.	custardy	The pie filling has a <b>custardy</b> texture that balances the other layers.
432.	deep brown	Cook the syrup to a <b>deep brown</b> color for a rich caramel layer.
433.	delicious	This pie is <b>delicious</b> , with a balance of flavors that please the palate.
434.	delicious	This was the most <b>delicious</b> pie I have ever made.
435.	divine	The meringue tasted <b>divine</b> but I probably could have whipped it more.
436.	evenly	The crust should be pressed <b>evenly</b> across the bottom and sides of the pie plate.
437.	eye-rolling-good	The homemade caramel creates an <b>eye-rolling-good</b> filling for the pie.
438.	firm	Choose <b>firm</b> bananas that are ripe, fully yellow, and without green hues.
439.	firm peaks	Whip the cream until <b>firm peaks</b> form, giving it a structure ideal for spreading.
440.	flaky	The <b>flaky</b> pie crust is created by a unique lamination technique.
441.	flavor	It had such a wonderful <b>flavor</b> and texture.
442.	flawless	The meringue was <b>flawless</b> and had no weeping issues.
443.	fluffy	The <b>fluffy</b> whipped cream provides a delightful contrast in texture to the caramel and bananas.
444.	fluffy	The meringue becomes <b>fluffy</b> when beaten to the right consistency.
445.	fluffy	The meringue was <b>fluffy</b> and airy, just perfect.
446.	fragrant	The kitchen was <b>fragrant</b> with the smell of lemon and sugar.
447.	fresh	The <b>fresh</b> lemon flavor was intense and delightful.
448.	full-bodied	The caramel has a <b>full-bodied</b> flavor that enriches the pie.
449.	glorious	The end result was <b>glorious</b> and stunning to present.
450.	glory	The cream topping is the crowning <b>glory</b> of the banoffee pie.
451.	glossy	The meringue was a <b>glossy</b> perfection.
452.	golden	Bake until the crust is a <b>golden</b> color, enhancing its flavor.
453.	golden	The crust turned a beautiful <b>golden</b> brown.
454.	golden brown	Bake the crust until it reaches a <b>golden brown</b> color for the best texture.
455.	golden-brown	The crust was a <b>golden-brown</b> color, perfect for serving.
456.	gooey	The caramel layer in the banoffee pie is <b>gooey</b> and rich.
457.	heavenly	The taste was <b>heavenly</b> , like something from a bakery.
458.	heavenly	The taste was <b>heavenly</b> , just like bakery quality.
459.	indulgent	The rich flavors in the pie make it an <b>indulgent</b> dessert.

460.	intense	The lemon zest gives the pie an <b>intense</b> citrus flavor.
461.	intense	The lemon flavor was <b>intense</b> and enjoyable.
462.	intense	The flavor was <b>intense</b> and well-suited for lemon lovers.
463.	intense	The lemon taste was <b>intense</b> and tangy.
464.	intensity	The caramel adds a <b>smoky intensity</b> that enhances the flavor of the pie.
465.	juicy	The lemons we used were extra <b>juicy</b> and flavorful.
466.	lemon	Very <b>lemony</b> , but the meringue balances it nicely.
467.	light	The <b>light</b> meringue was a perfect finish to the dense filling.
468.	light-as-air	The meringue was <b>light-as-air</b> and melted in the mouth.
469.	lightly-sweet	The meringue was <b>lightly-sweet</b> and not too sugary.
470.	luscious	The <b>luscious</b> caramel filling is rich and indulgent.
471.	luxurious	The filling had a <b>luxurious</b> mouthfeel and consistency.
472.	mouthwatering	The pie was <b>mouthwatering</b> and everyone loved it.
473.	nutty	The <b>nutty</b> addition of peanuts or cashews enhances the caramel layer.
474.	perfect	The filling set up <b>perfectly</b> within an hour in the fridge.
475.	pleasing	The balance of flavors was <b>pleasing</b> and harmonious.
476.	refreshing	The lemon filling has a <b>refreshing</b> citrus flavor that contrasts with the flaky crust.
477.	refreshing	The <b>refreshing</b> tartness of the lemon filling makes the dessert light.
478.	refreshing	The <b>refreshing</b> lemon made it a perfect dessert.
479.	rich	The caramel has a <b>rich</b> and deep flavor that enhances the pie.
480.	rich	The crust was <b>rich</b> with a buttery taste.
481.	robust	The lemon flavor was <b>robust</b> and very present.
482.	saltiness	The nuts add a pleasant <b>saltiness</b> that contrasts with the sweet caramel.
483.	satisfying	This pie was very <b>satisfying</b> after a big meal.
484.	satisfying	Every bite was <b>satisfying</b> and had a perfect balance.
485.	set	The lemon cream <b>set</b> perfectly.
486.	silky	The <b>silky</b> lemon curd filling has a perfect texture for the pie.
487.	silky	The <b>silky</b> meringue complemented the tangy lemon filling.
488.	smoky	The homemade caramel sauce adds a <b>smoky</b> allure and intensity to the pie.
489.	smooth	The <b>smooth</b> caramel sauce melds beautifully with the crust and bananas.
490.	smooth	The pie filling has a <b>smooth</b> consistency, ideal for spreading evenly.
491.	smooth	The meringue had a <b>smooth</b> and creamy texture.
492.	smooth	The custard was <b>smooth</b> and had no lumps.
493.	smooth and pale	Whisk the eggs with sugar until the mixture is <b>smooth and pale</b> .
494.	soft	The meringue should be <b>soft</b> on the inside, with a crispy outside layer.
495.	soft	The meringue was <b>soft</b> yet perfectly structured.
496.	soft peaks	Whisk the meringue until <b>soft peaks</b> form for the best texture.
497.	softened	The lemon filling <b>softened</b> nicely in the fridge.
498.	spotty	Choose bananas with a <b>spotty</b> exterior for the best flavor.
499.	sweet	The filling was <b>sweet</b> yet not sickly and balanced the lemon well.
500.	sweetened	The <b>sweetened</b> condensed milk gives the caramel its distinct flavor.
501.	sweetness	The <b>sweetness</b> was just right, not overpowering.
502.	sweet-tart	The <b>sweet-tart</b> balance was spot on.
503.	swirls	The whipped cream creates <b>swirls</b> that add visual appeal and texture.
504.	tangy	The <b>tangy</b> flavor of the sour cream balances the sweetness of the pie.

505.	tangy	The <b>tangy</b> lemon flavor was a great contrast to the sweet meringue.
506.	tart	Lemon meringue filling has a delightful <b>tart</b> flavor that balances with the sweet meringue.
507.	tart	It was <b>tart</b> and sweet and worked perfectly with the meringue.
508.	thick	The meringue was <b>thick</b> and creamy, making it a standout.
509.	thickened	The filling should be <b>thickened</b> to the right consistency for easy slicing.
510.	thickened	The filling <b>thickened</b> beautifully in the fridge.
511.	toasted	Toast the meringue to a <b>toasted</b> perfection for added flavor.
512.	velvety	The <b>velvety</b> texture of the lemon filling makes it smooth on the palate.
513.	vibrant	The lemon flavor was <b>vibrant</b> and fresh.
514.	vibrant	The lemon filling was <b>vibrant</b> with flavor.
515.	warm	Serve the caramel when it's still slightly <b>warm</b> for best texture.
516.	warm	The pie was <b>warm</b> and comforting straight from the oven.
517.	whipped	The topping is <b>whipped</b> to perfection, creating a smooth texture.
518.	zesty	The filling is <b>zesty</b> thanks to the grated lemon zest.
519.	zesty	I added more zest for a <b>zesty</b> flavor.
520.	zingy	Added lemon zest for a more <b>zingy</b> finish to the filling.
521.	zippy	The lemon filling has a <b>zippy</b> acidity that balances the sweet meringue.

## Appendix B

## Gustatory vocabulary in pastries recipes and their reviews

	Gustatory word	Sentence with context
<b>BREAD</b>		
1.	addicting	This bread is <b>addicting</b> .
2.	aged	Using a sharp Pecorino that's been <b>aged</b> for at least six to eight months...
3.	airy	The air bubbles that give this Italian bread its <b>airy</b> crumb form.
4.	airy	Folding technique makes the texture particularly <b>airy</b> .
5.	airy	...and grating it finely was the key to this Goldilocks texture and flavor: light and <b>airy</b> but cheesy enough...
6.	airy	The texture is so light and <b>airy</b> .
7.	appetizing	The smell of baking bread is always so <b>appetizing</b> .
8.	aromatic	Adding basil and oregano makes the bread more <b>aromatic</b> .
9.	aromatic	Freshly ground pepper creates a <b>aromatic</b> , spicy touch.
10.	aromatic	The combination of spices and vanilla make the bread incredibly <b>aromatic</b> .
11.	aromatic	The smell of baking garlic naan is <b>aromatic</b> and delicious.
12.	aromatic	The smell of <b>aromatic</b> teff flour and nuts fills the kitchen as it bakes.
13.	balanced	The flavors are perfectly <b>balanced</b> between buttery and salty.
14.	balanced	The flavor is <b>balanced</b> , not overpowering.
15.	balanced	The combination of flavors is perfectly <b>balanced</b> .
16.	balanced	The flavors are perfectly <b>balanced</b> , making this ideal for any meal.
17.	balanced	The flavors are <b>balanced</b> with no single ingredient overpowering.
18.	balanced	The bread has a <b>balanced</b> flavor, with earthy, sweet, and nutty notes working in harmony.
19.	balanced	The bread offers a <b>balanced</b> flavor, not too sweet and not too earthy.
20.	bitter	The toasted sesame oil adds a slightly <b>bitter</b> note to balance the sweetness.
21.	bitter	Using roasted almonds and walnuts adds a faint <b>bitter</b> edge that pairs well with the sweetness.
22.	bold	Fresh rosemary and flaky sea salt provide a <b>bold</b> flavor.
23.	bold	Ghee adds a <b>bold</b> layer of flavor.
24.	bold	The <b>bold</b> flavor of pepper pairs beautifully with the Pecorino.
25.	bold	The garlic flavor in the naan is <b>bold</b> and unmistakable.
26.	bready	The oats give this loaf a more <b>bready</b> consistency.
27.	bready	The recipe gives a rich, slightly <b>bready</b> flavor.
28.	bready	The yeast mixture smells <b>bready</b> , signaling that it's active and ready to be used.
29.	bright	Sweet-and-Sour Tomato Chutney brings a <b>bright</b> contrast.
30.	brown	Bake until the top is dark <b>brown</b> and springs back when pressed.
31.	browned	Cook a round of dough until lightly charred in spots and <b>browned</b> in others.
32.	bubbly	The yeast creates a light, <b>bubbly</b> dough.
33.	buttermilk	Stir in <b>buttermilk</b> . Add to dry ingredients and mix on medium speed until a smooth, wet dough forms.
34.	buttery	Generously butter a 13x9 baking pan; the <b>buttery</b> base will ensure

		focaccia doesn't stick.
35.	buttery	These buns are a hybrid of two holiday-ready favorites: Parker House rolls and <b>buttery</b> milk bread buns.
36.	buttery	...the soft sweet milk bread with the salty and <b>buttery</b> top is perfection.
37.	buttery	The <b>buttery</b> sour cream spread complements the bread perfectly.
38.	buttery	The muffins have a slightly <b>buttery</b> taste.
39.	cakey	Great, <b>cakey</b> texture and loft, amazing depth of flavor.
40.	caramelized	Topping with <b>caramelized</b> onions enhances the bread's flavor.
41.	caramelized	The bacon bits lend a <b>caramelized</b> richness to the loaf.
42.	charred	Cook a round of dough until lightly <b>charred</b> in spots and browned in others.
43.	charred	Grill over direct heat, turning and rotating as needed, until bread is stiff and both sides are lightly <b>charred</b> .
44.	cheesy	By 3:36 the plan to make this fluffy, crispy, spicy, <b>cheesy</b> monster was well underway.
45.	chewy	This focaccia has a slightly <b>chewy</b> texture, perfect for sandwiches.
46.	chewy	The dough turned out perfectly <b>chewy</b> and pliable.
47.	chewy	The oats give the bread a slightly <b>chewy</b> texture.
48.	chewy	The interior is <b>chewy</b> and tender.
49.	chewy	The combination of psyllium husks and chia seeds creates a wonderfully <b>chewy</b> texture.
50.	comforting	These rolls are perfect for a <b>comforting</b> holiday meal.
51.	comforting	This bread is warm, <b>comforting</b> , and perfect for breakfast.
52.	comforting	A slice of this warm bread with butter feels incredibly <b>comforting</b> .
53.	comforting	Eating this bread warm with a pat of butter is the definition of <b>comforting</b> .
54.	complex	The combination of nutmeg, cinnamon, and vanilla creates a <b>complex</b> flavor.
55.	complex	The fermentation process gives a more <b>complex</b> flavor.
56.	crackly	The crust turns slightly <b>crackly</b> after grilling.
57.	creamy	The bread pairs perfectly with <b>creamy</b> dips or cheeses.
58.	creamy	The tangzhong technique results in a <b>creamy</b> texture.
59.	creamy	Yogurt adds a <b>creamy</b> note to the dough.
60.	creamy	The butter gives the dough a <b>creamy</b> , smooth consistency.
61.	creamy	The sour cream butter adds a rich, <b>creamy</b> texture.
62.	creamy	The use of buttermilk gives the batter a slightly <b>creamy</b> consistency.
63.	crisp	Baking in a glass dish creates a <b>crisp</b> crust.
64.	crisp	Bake, rotating front to back halfway through, until golden brown and tops are <b>crisp</b> .
65.	crisp	When baked to a dark brown, the crust develops a wonderfully <b>crisp</b> texture.
66.	crispness	Bake until the buns achieve a delicate <b>crispness</b> .
67.	crispy	Bake focaccia until puffed and golden brown all over, with a <b>crispy</b> crust.
68.	crispy	The bread is soft inside and <b>crispy</b> outside.
69.	crispy	By 3:36 the plan to make this fluffy, <b>crispy</b> , spicy, cheesy monster was well underway.
70.	crispy	Cook bacon until brown and <b>crispy</b> , then drain.
71.	crispy	The bread has a <b>crispy</b> outer layer from the soy glaze.

72.	crispy	Cook until bottoms are dark golden brown and slightly <b>crispy</b> , 5–7 minutes.
73.	crowd-pleaser	They are a huge <b>crowd-pleaser</b> and are requested often for family gatherings.
74.	crumbly	The bread's crust is <b>crumbly</b> , contrasting with its soft center.
75.	crumbly	Flaky sea salt enhances the <b>crumbly</b> exterior.
76.	crumbly	The top layer of the bread is slightly <b>crumbly</b> .
77.	crumbly	Without proper hydration, the loaf may turn out too <b>crumbly</b> to slice.
78.	crumbly	The muffins have a slightly <b>crumbly</b> texture when split.
79.	crunchy	The crust is <b>crunchy</b> and contrasts beautifully with the soft interior.
80.	crunchy	Sprinkle over batter and bake until a tester inserted into the center comes out <b>crunchy</b> .
81.	crunchy	The combination of roasted almonds and sunflower seeds adds a <b>crunchy</b> texture to the bread.
82.	crusty	Helps create a <b>crusty</b> , golden brown bottom.
83.	crusty	The bread is lightly <b>crusty</b> on the outside.
84.	decadent	These buns are absolutely <b>decadent</b> .
85.	decadent	The cheddar makes this bread incredibly <b>decadent</b> .
86.	delectable	This focaccia is not only easy but also <b>delectable</b> .
87.	delectable	Served with marmalade, the bread becomes even more <b>delectable</b> .
88.	delicate	A light drizzle of olive oil enhances the bread's <b>delicate</b> flavors.
89.	delicate	The muffins have a <b>delicate</b> texture that melts in your mouth.
90.	delicate	A thin slice has a <b>delicate</b> balance of soft and crunchy textures.
91.	delicious	The rolls are <b>delicious</b> , and my son said they're "amazing."
92.	delicious	These rolls were <b>delicious!</b>
93.	delicious	This recipe is absolutely <b>delicious</b> , and I will make it again.
94.	delicious	This bread is very similar to a bread that I fell in love with at Pasqual's Cafe in Santa Fe; it's absolutely <b>delicious!</b>
95.	delightful	Each bite is <b>delightful</b> , with layers of texture and flavor.
96.	dense	Using whole wheat flour makes the bread <b>denser</b> and more flavorful.
97.	dense	This bread is moist but not too <b>dense</b> .
98.	dense	The dough may feel less <b>dense</b> after rising but retains its satisfying chewiness when baked.
99.	dense	The bread retains a pleasantly <b>dense</b> crumb without feeling heavy.
100.	distinctive	The bread has a <b>distinctive</b> taste, thanks to the teff flour and seed mix.
101.	dry	The Microplane makes the cheese almost too fine, causing it to be papery, <b>dry</b> , and thirsty...
102.	earthy	Rosemary adds an <b>earthy</b> aroma to the bread.
103.	earthy	The sesame seeds contribute an <b>earthy</b> flavor.
104.	earthy	The herbs provide an <b>earthy</b> aroma.
105.	earthy	The teff flour contributes a subtle <b>earthy</b> flavor that makes the bread unique.
106.	elastic	Knead, adding more all-purpose flour as needed, until dough is smooth, <b>elastic</b> , and no longer sticky.
107.	faint	There's a <b>faint</b> nuttiness that lingers on the palate after each bite.
108.	fermented	The overnight rise gives a slight <b>fermented</b> taste.
109.	firm	The loaf is <b>firm</b> yet tender, making it easy to slice without falling apart.
110.	flaky	Sprinkling with <b>flaky</b> sea salt adds texture and taste.
111.	flaky	Sprinkle with <b>flaky</b> sea salt before baking.

112.	flaky	Closeup of shiny rolls with <b>flaky</b> salt.
113.	flavor	Great, cakey texture and loft, amazing depth of <b>flavor</b> .
114.	flavor	The cold rise produces better <b>flavor</b> and creates more nooks and crannies.
115.	flavor	I really enjoy the <b>flavor</b> and texture of this bread, especially with the mix of seeds.
116.	flavorful	Letting the focaccia dough do its first rise in the fridge for 8 to 24 hours means a slow ferment, giving the dough more time to develop <b>flavorful</b> notes.
117.	flavorful	Adding cloves makes the bread even more <b>flavorful</b> .
118.	floury	Heavily <b>floured</b> hands and surface are a must.
119.	fluffy	By 3:36 the plan to make this <b>fluffy</b> , crispy, spicy, cheesy monster was well underway.
120.	fluffy	The bread was light and <b>fluffy</b> after baking.
121.	fluffy	The muffins are <b>fluffy</b> when freshly baked.
122.	fragrant	Cooking the garlic butter results in a <b>fragrant</b> finish.
123.	fragrant	Ghee makes the chapati wonderfully <b>fragrant</b> .
124.	fragrant	Toast walnuts until slightly darkened and <b>fragrant</b> .
125.	fragrant	The naan becomes <b>fragrant</b> with the addition of fresh herbs.
126.	fresh	Scatter fresh cherry tomatoes and rosemary before baking.
127.	fresh	These rolls are best served <b>fresh</b> from the oven.
128.	fresh	I use <b>fresh</b> parsley and chopped garlic.
129.	fresh-baked	If you want to fill your kitchen with the smell of <b>fresh-baked</b> bread, this recipe is for you.
130.	fruity	Adding dried fruits like apricots introduces a <b>fruity</b> sweetness.
131.	full-bodied	Olive oil gives the bread a <b>full-bodied</b> richness.
132.	full-bodied	The Pecorino adds a <b>full-bodied</b> flavor to the focaccia.
133.	garlic	Combine <b>garlic</b> , herbs, salt, lemon zest, and 4 cups flour in the bowl of a stand mixer fitted with dough hook.
134.	garlic-forward	Brush garlic-butter all over focaccia; for a <b>garlic-forward</b> flavor, use 4 garlic cloves.
135.	glazed	Egg wash creates a <b>glazed</b> finish.
136.	glazed	Brush the top with soy <b>glaze</b> before flipping.
137.	glossy	The egg wash makes the rolls <b>glossy</b> and appealing.
138.	golden	Bake, rotating front to back halfway through, until <b>golden</b> brown and tops are crisp.
139.	golden	...these <b>golden</b> brown Parker House rolls are nothing short of trophy-worthy.
140.	golden	Cook until the underside of bread is <b>golden</b> brown.
141.	golden	The loaf bakes to a perfect <b>golden</b> brown crust.
142.	golden brown	Bake focaccia until puffed and <b>golden brown</b> all over, 20–30 minutes.
143.	golden brown	...helps create a <b>golden brown</b> bottom crust.
144.	golden brown	Cook until bottoms are dark <b>golden brown</b> , 5–7 minutes.
145.	gooey	The melted cheddar gives the bread a slightly <b>gooey</b> finish.
146.	gooey	This dough is sticky and <b>gooey</b> , (think melted marshmallows).
147.	grilled	I used it as a base for a <b>grilled</b> vegetable pizza.
148.	guilt	The oatmeal adds extra nutrition and less <b>guilt!</b>
149.	heartly	This <b>heartly</b> bread is perfect for soaking up rich sauces.
150.	heartly	These breads are perfect for <b>heartly</b> meals.

151.	hearty	The oats and zucchini make for a <b>hearty</b> , satisfying loaf.
152.	hearty	The mix of oats and seeds makes this a <b>hearty</b> and filling bread.
153.	heavenly	These Parker House rolls are absolutely <b>heavenly</b> .
154.	heavenly	I have made them several times, and the texture and flavor are absolutely <b>heavenly</b> .
155.	herbs	Combine garlic, <b>herbs</b> , salt, lemon zest, and 4 cups flour in the bowl of a stand mixer fitted with dough hook.
156.	herby	Toppings like rosemary create an <b>herby</b> profile.
157.	hydration	The high <b>hydration</b> is key to forming those trademark nooks and crannies.
158.	indulgent	Butter in the dough creates an <b>indulgent</b> richness.
159.	indulgent	The buttery rolls feel <b>indulgent</b> yet light.
160.	indulgent	The addition of cheese makes this bread feel extra <b>indulgent</b> .
161.	intense	High-quality olive oil creates an <b>intense</b> flavor.
162.	intense	Bread flavor becomes more <b>intense</b> after resting overnight.
163.	inviting	The <b>inviting</b> smell of warm bread with nuts fills the house.
164.	juicy	Perfect for sandwiching a <b>juicy</b> slice of ham or turkey.
165.	layered	Each slice of bread offers a <b>layered</b> depth of flavor.
166.	lemon zest	Combine garlic, herbs, salt, <b>lemon zest</b> , and 4 cups flour in the bowl of a stand mixer fitted with dough hook.
167.	light	The <b>light</b> texture makes it ideal for snacking.
168.	light	...and grating it finely was the key to this Goldilocks texture and flavor: <b>light</b> and airy but cheesy enough...
169.	light	The texture is so <b>light</b> and airy.
170.	light	I substituted AP flour, making the bread slightly <b>lighter</b> in color and texture.
171.	lightly	Cook a round of dough until <b>lightly</b> charred in spots and browned in others.
172.	lightness	Substituting flour made the loaf slightly paler but added an airy <b>lightness</b> to the crumb.
173.	luscious	The garlic butter gives the focaccia a <b>luscious</b> finish.
174.	luscious	The olive oil in this recipe ensures a <b>luscious</b> texture.
175.	luscious	Soft on the inside and crispy outside, this bread has a <b>luscious</b> balance.
176.	lush	Rolls come out rich and <b>lush</b> after baking.
177.	lush	The bread has a <b>lush</b> , rich taste thanks to the butter.
178.	lush	The seeds and nuts give the bread a <b>lush</b> complexity that makes it stand out.
179.	luxurious	This bread is <b>luxurious</b> , thanks to the butter and olive oil.
180.	luxurious	A drizzle of olive oil adds a <b>luxurious</b> richness to the dough.
181.	mellow	Slow fermentation brings out a <b>mellow</b> depth in flavor.
182.	mellow	Butter gives a <b>mellow</b> , rich undertone.
183.	melted	Lots of <b>melted</b> butter is used to create these rolls.
184.	melt-in-the-mouth	The rolls are soft, light, and <b>melt-in-the-mouth</b> tender.
185.	melty	Return focaccia to oven and bake until cheese is just <b>melted</b> , about 2 minutes.
186.	mild	A mild garlic butter is perfect for brushing on top.
187.	moist	The dough's high hydration ensures the bread stays <b>moist</b> .
188.	moist	Inside stays <b>moist</b> , even after baking.

189.	moist	The zucchini makes the bread perfectly <b>moist</b> .
190.	moist	The dough stays <b>moist</b> even after baking.
191.	moist	The batter seemed too dry at first, so I added extra buttermilk to ensure it stayed <b>moist</b> .
192.	nutritious	Oats add a <b>nutritious</b> boost to the bread.
193.	nutty	Topping with roasted garlic and pecorino adds a <b>nutty</b> flavor.
194.	nutty	The use of whole wheat flour adds a <b>nutty</b> depth.
195.	nutty	Return focaccia to oven and bake until cheese is just melted, forming a <b>nutty</b> crust.
196.	nutty	Toasted walnuts add a delicious <b>nutty</b> flavor to the bread.
197.	nutty	Dusting with cornmeal adds a <b>nutty</b> undertone.
198.	nutty	The combination of sunflower, pumpkin, and flaxseeds provides a wonderfully <b>nutty</b> taste.
199.	nutty	The <b>nutty</b> aroma of roasted seeds permeates every bite.
200.	oaty	The soaked steel-cut oats add a delicious <b>oaty</b> flavor and chewy texture.
201.	olive-oil-rich	Drizzle with remaining 1 Tbsp. extra-virgin olive oil for an <b>olive-oil-rich</b> flavor.
202.	papery	The Microplane makes the cheese almost too fine, causing it to be <b>papery</b> , dry, and thirsty...
203.	pebbly	...give them a whirl until a powdery, <b>pebbly</b> dust emerges.
204.	peppery	Adding black pepper creates a <b>peppery</b> undertone.
205.	perfect	I'm not sure what GJ did but this focaccia recipe is <b>perfect</b> .
206.	perfect	This was the <b>perfect</b> combination of sweet and savory.
207.	perfection	...the soft sweet milk bread with the salty and buttery top is <b>perfection</b> .
208.	pillowy	The latter relies on a tangzhong starter to create their characteristic <b>pillowy</b> texture.
209.	pillowy	Let rise until <b>pillowy</b> and springy to the touch, 30–45 minutes.
210.	pleasant	A <b>pleasant</b> tartness from the buttermilk enhances the flavor.
211.	pliable	The dough is highly <b>pliable</b> after rising.
212.	pliable	Knead the dough until it becomes <b>pliable</b> and smooth.
213.	plush	Creating a rich, <b>plush</b> bun that's as great on its own as it is sopping up gravy.
214.	powdery	...give them a whirl until a <b>powdery</b> , pebbly dust emerges.
215.	puff	The dough will <b>puff</b> slightly when resting.
216.	puffed	Bake focaccia until <b>puffed</b> and deep golden brown...
217.	puffed	After rising, the dough looks slightly <b>puffed</b> , indicating it's ready for the oven.
218.	pungent	The chutney's spices provide a <b>pungent</b> backdrop to the mild bread.
219.	rich	The focaccia is <b>rich</b> in flavor and pairs well with olive oil.
220.	rich	Creating a <b>rich</b> , plush bun that's as great on its own as it is sopping up gravy.
221.	rich	For added <b>richness</b> , slick them with ghee.
222.	rich	Cooler temps will encourage the dough to rise more slowly, giving it time to develop <b>rich</b> flavor.
223.	rich	The bread has a <b>rich</b> flavor from the cheddar and bacon.
224.	rich	The muffins have a <b>rich</b> , deep flavor.
225.	rich	This bread has a <b>rich</b> and satisfying texture, perfect for breakfast or as a snack.

226.	richly flavored	The bread is <b>richly flavored</b> , thanks to the long fermentation time.
227.	richness	For added <b>richness</b> , slick them with ghee.
228.	roasted	The <b>roasted</b> nuts and seeds enhance the flavor profile with a toasted richness.
229.	robust	Flaky sea salt and garlic butter make for a <b>robust</b> finish.
230.	robust	Sharbati atta brings a <b>robust</b> flavor profile.
231.	robust	The Pecorino lends a <b>robust</b> flavor to the focaccia.
232.	robust	The spices create a <b>robust</b> flavor profile in the bread.
233.	robust	The use of flaxseed and walnuts creates a <b>robust</b> and hearty loaf.
234.	rounded	The flavors are <b>rounded</b> , with no single ingredient overwhelming the others.
235.	rustic	The flatbreads have a <b>rustic</b> charm.
236.	salty	Flaky sea salt adds a <b>salty</b> crunch.
237.	salty	It's <b>salty</b> , spicy, fluffy, just SO good.
238.	salty	The bacon and soy sauce add a hint of <b>salty</b> goodness.
239.	satisfying	They provide a <b>satisfying</b> bite alongside any dish.
240.	satisfying	This bread is both nutritious and <b>satisfying</b> , a perfect snack.
241.	satisfying	The soft crumb is deeply <b>satisfying</b> with a hint of sweetness.
242.	satisfying	This is one of the most <b>satisfying</b> loaves of gluten-free bread I've ever made.
243.	savory	Press in roasted garlic for a deeply <b>savory</b> touch.
244.	savory	Perfect for <b>savory</b> or sweet pairings.
245.	savory	The <b>savory</b> notes of Pecorino balance perfectly with the sweetness of the dough.
246.	savory	This bacon-studded bread has a rich, <b>savory</b> taste.
247.	savory	The slight sweet undertone complements <b>savory</b> toppings.
248.	savory-sweet	The combination of garlic and sugar creates a <b>savory-sweet</b> balance.
249.	sharp	Using a <b>sharp</b> Pecorino that's been aged for at least six to eight months...
250.	shiny	Closeup of <b>shiny</b> rolls with flaky salt.
251.	silky	The dough feels <b>silky</b> after the tangzhong step.
252.	slick	For added richness, <b>slick</b> them with ghee.
253.	slick	...or a <b>slick</b> of jam for breakfast.
254.	smoky	The bacon brings a <b>smoky</b> depth to the bread.
255.	smooth	High-quality olive oil creates a <b>smooth</b> and balanced flavor profile.
256.	smooth	Knead, adding more all-purpose flour as needed, until dough is <b>smooth</b> , elastic, and no longer sticky.
257.	smooth	Work the dough until smooth and slightly tacky.
258.	smooth	Knead dough with lightly floured hands on a lightly floured work surface until <b>smooth</b> ...
259.	soft	The inside of the bread remains <b>soft</b> while the crust is golden.
260.	soft	This one... uses a mix of flours and swaps the oil for yogurt to create a <b>soft</b> dough.
261.	soft	...the <b>soft</b> sweet milk bread with the salty and buttery top is perfection.
262.	soft	The dough should be very <b>soft</b> , pliable, and slightly sticky.
263.	soft	The bread's interior is <b>soft</b> and pillowy.
264.	soft	This is a very high-hydration dough and so the dough will be very <b>soft</b> .
265.	soft	When sliced, the inside of the bread is tender and <b>soft</b> despite the crunchy crust.

266.	softened	Add softened <b>butter</b> , a piece at a time, beating to incorporate.
267.	soft-textured	...a beautiful <b>soft-textured</b> crumb.
268.	sour	<b>Sour</b> Tomato Chutney pairs beautifully with these breads.
269.	sour	The buttermilk adds a subtle <b>sour</b> tang.
270.	spiced	A sprinkle of everything bagel seasoning gives a <b>spiced</b> kick.
271.	spiced	Ground nutmeg and cinnamon add a <b>spiced</b> warmth to the loaf.
272.	spicy	By 3:36 the plan to make this fluffy, crispy, <b>spicy</b> , cheesy monster was well underway.
273.	spongy	The bread turned out slightly <b>spongy</b> , perfect for soaking up butter.
274.	spongy	The dough becomes <b>spongy</b> after resting overnight.
275.	spongy	The interior is <b>spongy</b> , with a delightful spring when pressed.
276.	springy	The bread is done when the crust is <b>springy</b> to the touch.
277.	sticky	Cold dough is also easier to handle when you're ready to move on to the next step, especially when handling such a wet, <b>sticky</b> dough.
278.	sticky	Knead, adding more all-purpose flour as needed, until dough is smooth, elastic, and no longer <b>sticky</b> .
279.	sticky	Using wet hands rather than floured or oiled works remarkably well at reducing <b>sticky</b> messes.
280.	sticky	Knead, adding more flour if the dough is very <b>sticky</b> .
281.	sticky	The dough is very wet and <b>sticky</b> , about 5 minutes.
282.	subtle	A <b>subtle</b> flavor of yogurt enhances the bread.
283.	subtle	The second rise can bring out a <b>subtle</b> nuttiness in the bread's aroma.
284.	sweet	A touch of honey adds subtle <b>sweet</b> notes to the bread.
285.	sweet	Sweet-and-Sour Tomato Chutney pairs beautifully with these breads.
286.	sweet	...the soft <b>sweet</b> milk bread with the salty and buttery top is perfection.
287.	sweet	1C sugar total is plenty <b>sweet</b> without tasting like cake.
288.	sweet	The slight <b>sweet</b> undertone complements savory toppings.
289.	sweet	The maple syrup adds a hint of <b>sweet</b> that balances the earthy tones of the bread.
290.	sweetened	Serve the rolls slathered with jam or <b>sweetened</b> honey butter.
291.	sweetened	The bread is lightly <b>sweetened</b> with a touch of maple syrup.
292.	sweetness	Reducing the sugar creates a more breakfast-friendly level of <b>sweetness</b> .
293.	sweetness	A small amount of maple syrup provides just the right touch of <b>sweetness</b> without overpowering the other flavors.
294.	tangy	A slow ferment produces a <b>tangy</b> complexity in the dough.
295.	tangy	The sour cream gives the butter a slightly <b>tangy</b> kick.
296.	tangy	Buttermilk lends a slightly <b>tangy</b> flavor to the bread.
297.	tangy	The added buttermilk gave it a <b>tangy</b> sweet taste that complements the nutty flavors.
298.	tasty	Easy to make and very <b>tasty</b> .
299.	tender	This bread has a <b>tender</b> crumb that complements hearty meals.
300.	tender	Resulting bread is beautifully <b>tender</b> inside.
301.	tender	These rolls have a <b>tender</b> , buttery texture.
302.	tender	The potato adds a <b>tender</b> texture to the dough.
303.	tender	The naan is <b>tender</b> and pliable, perfect for wraps.
304.	texture	Beautiful flavor and <b>texture</b> .
305.	thirsty	The Microplane makes the cheese almost too fine, causing it to be papery, dry, and <b>thirsty</b> ...
306.	toasted	Cooking garlic in butter results in a slightly <b>toasted</b> aroma.

307.	toasted	The edges develop a slightly <b>toasted</b> flavor during baking.
308.	toasted	I love the addition of <b>toasted</b> sesame seeds on the bread.
309.	toasted	The <b>toasted</b> crust adds a delightful contrast to the soft interior.
310.	toasty	The brown spots lend a <b>toasty</b> aroma and flavor.
311.	toasty	Reheat in a 300° oven, or toast slices in a dry skillet over medium heat for a <b>toasty</b> finish.
312.	toasty	The crust becomes beautifully <b>toasty</b> in the skillet.
313.	toasty	Let cool and store in a resealable plastic bag at room temperature. Toast lightly before serving for a <b>toasty</b> texture.
314.	toasty	The <b>toasty</b> aroma of baked seeds is irresistible when the loaf comes out of the oven.
315.	trophy-worthy	...these golden brown Parker House rolls are nothing short of <b>trophy-worthy</b> .
316.	umami	Toppings like Parmesan and garlic add layers of <b>umami</b> .
317.	umami-packed	The cheese brings an <b>umami-packed</b> depth to the bread.
318.	unctuous	The butter adds an <b>unctuous</b> richness to the bread.
319.	velvety	The bread has a <b>velvety</b> crumb that melts in your mouth.
320.	velvety	The texture was <b>velvety</b> , soft, and satisfying.
321.	velvety	The butter makes the interior <b>velvety</b> and smooth.
322.	velvety	Adding olive oil gives the bread a slightly <b>velvety</b> mouthfeel.
323.	velvety-smooth	The final product is <b>velvety-smooth</b> inside.
324.	versatile	Like tortillas, they are incredibly <b>versatile</b> .
325.	vibrant	Cherry tomatoes provide a <b>vibrant</b> , fresh topping.
326.	vibrant	The bread's <b>vibrant</b> mix of seeds and grains makes it visually and texturally interesting.
327.	vibrant	The blend of seeds and grains creates a visually <b>vibrant</b> loaf.
328.	warm	Let the dough rest in a <b>warm</b> , dry spot until doubled in size.
329.	warm	Serve the rolls <b>warm</b> with melted butter.
330.	warm	The muffins are best served <b>warm</b> .
331.	wholesome	The zucchini and oats make this bread feel <b>wholesome</b> .
332.	yeasty	Sprinkle yeast over water and let sit until foamy (it will smell very <b>yeasty!</b> ), 8–10 minutes.
333.	yeasty	The dough has a <b>yeasty</b> , almost beer-like smell during fermentation.
334.	yummy	Tomorrow's focaccia: rosemary, Calabrian chili, and olives. <b>Yum</b> .
335.	zesty	Sprinkling with cracked black pepper gives a <b>zesty</b> finish.
336.	zesty	Add a touch of ghee for a slightly <b>zesty</b> note.
337.	zesty	A pinch of ginger adds a <b>zesty</b> twist to the bread.
338.	zesty	The lemon zest gives a <b>zesty</b> kick.
339.	zesty	Adding a bit of orange zest gives the bread a slightly <b>zesty</b> flavor.
<b>BISCUITS</b>		
340.	airy	...a light, <b>airy</b> texture...
341.	airy	Despite their flakiness, they're light and <b>airy</b> .
342.	aromatic	...all the herby and <b>aromatic</b> flavors...
343.	aromatic	The finely grated garlic and parsley create an <b>aromatic</b> experience.
344.	aromatic	The butter and buttermilk create an <b>aromatic</b> , flavorful dough.
345.	balanced	...salt level was perfectly <b>balanced</b> .
346.	balanced	The flavors are <b>balanced</b> perfectly for both breakfast and dinner.
347.	balanced	The recipe is <b>balanced</b> , offering both savory and sweet options.
348.	balanced	The balance of tang and saltiness is <b>perfectly</b> executed in this recipe.

349.	bland	...the flavor was too <b>bland</b> for a savory biscuit.
350.	bold	The garlic flavor is <b>bold</b> but not overpowering.
351.	breadiness	...you can't go wrong with cheesy corny <b>breadiness</b> .
352.	burnt	...the bottoms of the biscuits did <b>burn</b> .
353.	buttermilk	The addition of <b>buttermilk</b> gives these biscuits a tangy and moist finish.
354.	buttermilk-y	...avoiding the harrowing wait times associated with yeasted dough, creating a <b>buttermilk-y</b> texture.
355.	buttery	...the body and flakiness of a tender, <b>buttery</b> biscuit...
356.	buttery	...Really delicious with more <b>buttery</b> and salt slathered on the interior...
357.	buttery	The real secret for making the best biscuits – ones with crispy, golden brown tops, tender middles, and a bounty of <b>buttery</b> , flaky layers.
358.	buttery	They're flaky, <b>buttery</b> , and incredibly satisfying.
359.	buttery	Don't hesitate to serve them with a <b>buttery</b> scrambled egg.
360.	caramelization	...great <b>caramelization</b> and crunch on the outside.
361.	caramelized	The tops of the biscuits are beautifully <b>caramelized</b> .
362.	cheesy	A generous addition of sharp cheddar keeps things <b>cheesy</b> ...
363.	cheesy	Sprinkle lightly with Parmesan for a finishing <b>cheesy</b> touch.
364.	chewy	Some parts of the biscuits offer a slightly <b>chewy</b> texture.
365.	comfort food	...the ultimate <b>comfort food</b> for chilly evenings.
366.	comforting	...comforting and just everything good in the world.
367.	comforting	Perfect for brunch, dinner, and everything in between, these biscuits are <b>comforting</b> and versatile.
368.	comforting	The warm, flaky biscuits are the epitome of <b>comforting</b> food.
369.	comforting	The <b>comforting</b> aroma of fresh biscuits filled the kitchen.
370.	complex	The garlic and cheese create a <b>complex</b> , layered taste.
371.	complex	Butter melting in the hot biscuit fresh from the oven is far more <b>complex</b> , more nuanced than butter only.
372.	craveable	These biscuits were <b>craveable</b> , especially with the fennel.
373.	creamy	...layered biscuits that went well with sage sausage gravy and <b>creamy</b> eggs I made...
374.	creamy	Spread some more <b>creamy</b> sour cream for serving.
375.	creamy	Sour cream keeps them moist and <b>creamy</b> .
376.	creamy	Pair them with a <b>creamy</b> sausage gravy for a Southern treat.
377.	creamy	Dip them in a <b>creamy</b> soup for an indulgent experience.
378.	crisp	The edges bake to a <b>crisp</b> perfection.
379.	crisp	I skipped the butter brush before baking as I like a <b>crisp</b> top.
380.	crisp-tender	...the biscuits are <b>crisp-tender</b> , with a buttery outer layer.
381.	crispy	...crisp on the outside and tender on the inside.
382.	crispy	...and <b>crispy</b> on the outside.
383.	crispy	The edges of the biscuits were slightly <b>crispy</b> , adding to their appeal.
384.	crispy	The real secret for making the best biscuits – ones with <b>crispy</b> , golden brown tops...
385.	crumb	Wow. The loft! The <b>crumb</b> ! The show-off moment of my Easter dinner!
386.	crumbly	The dough was a tad <b>crumbly</b> , but I just worked with it.
387.	crunch	...great <b>crunch</b> on the outside.
388.	crusty	The tops form a <b>crusty</b> , golden layer that's delicious.
389.	decadent	Buttermilk biscuits meet cornbread in this <b>decadent</b> crossover your

		holiday table didn't know it needed.
390.	delectable	These have <b>delectable</b> layers and a wonderful taste!
391.	delicious	Just <b>delicious</b> – great caramelization...
392.	delicious	These were still <b>delicious!</b>
393.	delicious	These biscuits are light, <b>delicious</b> , and layered to perfection.
394.	delightful	A <b>delightful</b> blend of crispy edges and tender interiors.
395.	dense	...yielding a soggy, <b>dense</b> , unsatisfactory product.
396.	dense	...without feeling <b>dense</b> or heavy.
397.	divine	...they were <b>divine</b> with a pat of butter.
398.	dry	...these biscuits turned out <b>dry</b> .
399.	earthy	...rosemary adds a pleasant <b>earthy</b> note.
400.	earthy	The parsley brings an <b>earthy</b> note to the biscuits.
401.	earthy	Lard imparts an <b>earthy</b> depth that's hard to replicate.
402.	effortless	An <b>effortless</b> combination of bold and subtle flavors.
403.	exquisite	The combination of butter and layers makes for an <b>exquisite</b> bite.
404.	festive	...prepare to have the most <b>festive</b> biscuits and gravy...
405.	flakiness	These will lure you in with the body and <b>flakiness</b> of a tender, buttery biscuit...
406.	flaky	... <b>flaky</b> , deliciously soft on the inside.
407.	flaky	...technique works well for <b>flaky</b> layers too.
408.	flaky	These tender biscuits taste great with a swipe of salted butter and jam, or a drizzle of honey butter for even more <b>flaky</b> goodness.
409.	flavorful	These were so <b>flavorful</b> and flakey, they disappeared immediately!
410.	fluffy	Made these biscuits for Thanksgiving and they're <b>fluffy!</b>
411.	fluffy	These biscuits bake up perfectly <b>fluffy</b> every time.
412.	fragrant	The garlic and parsley butter is incredibly <b>fragrant</b> .
413.	fresh	The scallions provide a <b>fresh</b> , oniony kick.
414.	fresh	Enjoy them with <b>fresh</b> honey or jam.
415.	full-bodied	The biscuit offers a <b>full-bodied</b> flavor profile.
416.	golden	...until <b>golden</b> brown, 25–35 minutes.
417.	golden	Bake biscuits until <b>golden</b> brown, 18–22 minutes.
418.	golden	The real secret for making the best biscuits – ones with <b>golden</b> brown tops...
419.	golden-brown	Bake until the tops are <b>golden-brown</b> .
420.	golden-brown	Bake until the biscuits turn a <b>golden-brown</b> hue.
421.	hearty	...pairs perfectly with <b>hearty</b> soups.
422.	heavenly	Biting into one fresh out of the oven feels like a <b>heavenly</b> experience.
423.	heavenly	These biscuits are <b>heavenly</b> with a dollop of clotted cream.
424.	hefty	<b>Hefty</b> , but layered biscuits that went well with sage sausage gravy...
425.	herbaceous	...all the <b>herbaceous</b> flavors of classic Thanksgiving stuffing.
426.	herby	Adding fresh parsley gives a vibrant, <b>herby</b> flavor.
427.	hit	They were a smashing <b>hit</b> with my family.
428.	indulgent	These biscuits feel <b>indulgent</b> yet easy to make.
429.	intense	...brings garlic bread <b>intensity</b> to a buttermilk biscuit package.
430.	irresistible	They're all too easy to return to for seconds – and thirds – because they're just so <b>irresistible</b> .
431.	juicy	Stuff them with a <b>juicy</b> fried chicken for a delicious sandwich vibe.
432.	juicy	I like pairing them with <b>juicy</b> fresh tomatoes.
433.	layered	Each biscuit was delightfully <b>layered</b> .
434.	layers	And this easy biscuit recipe... ensures a bounty of buttery, flaky

		<b>layers.</b>
435.	light	...a <b>light</b> , airy texture...
436.	light	...acidity that helps make the biscuits incredibly <b>light</b> and tender.
437.	light	The results are outstanding for <b>light</b> , delicious layers.
438.	lofty	...will ensure those <b>lofty</b> layers...
439.	luscious	The layers pull apart with a <b>luscious</b> , buttery aroma.
440.	lush	The butter and buttermilk combination gives them a <b>lush</b> quality.
441.	luxurious	The <b>luxurious</b> richness of butter elevates these biscuits.
442.	melt-in-your-mouth	...they were <b>melt-in-your-mouth</b> good!
443.	melt-in-your-mouth	The biscuits have a <b>melt-in-your-mouth</b> texture.
444.	moist	My dough was perfect. A little too <b>moist</b> actually.
445.	moist	...the buttermilk keeps the dough <b>moist</b> .
446.	moist	The right ratio of ingredients makes these biscuits perfectly <b>moist</b> without being soggy.
447.	mouthwatering	...the smell alone was <b>mouthwatering</b> .
448.	nutty	...cornmeal adds a slightly <b>nutty</b> undertone.
449.	nutty	The Parmesan adds a <b>nutty</b> depth to the biscuits.
450.	nutty	Baking with butter creates a slightly <b>nutty</b> , browned flavor on the tops.
451.	overpowering	...the fennel flavor was too <b>overpowering</b> for some.
452.	overpowering	...the fennel flavor was too <b>overpowering</b> .
453.	over-salted	The first batch was ruined because it was <b>over-salted</b> .
454.	pungent	Freshly grated garlic delivers a <b>pungent</b> aroma.
455.	refreshing	Serve with a <b>refreshing</b> glass of iced tea for a complete Southern breakfast.
456.	rich	So <b>rich</b> and tasty. They just hit the spot for Fall/winter.
457.	rich	Used in place of the more typical cream or buttermilk, it adds <b>rich</b> , tangy flavor...
458.	rich	For heaven's sake... Lard adds a singular <b>richness</b> of flavor that makes biscuits that taste like home.
459.	richness	Buttermilk adds a subtle <b>richness</b> without being overwhelming.
460.	robust	...for a <b>robust</b> garlic flavor, use freshly grated cloves.
461.	robust	Lard brings a <b>robust</b> flavor profile to the dough.
462.	salty	...I love the <b>salty</b> celery taste in stuffing.
463.	salty	Sprinkle with flaky sea salt for a <b>salty</b> finish.
464.	satisfying	Each bite is <b>satisfying</b> , with layers of flavor.
465.	satisfying	An <b>easy</b> biscuit recipe that's quick and <b>satisfying</b> .
466.	savory	...savory from the sage and cheddar.
467.	savory	...a favorite <b>savory</b> biscuit.
468.	savory	...A fantastic <b>savory</b> recipe!
469.	savory	They pair perfectly with <b>savory</b> Southern tomato gravy or a poached egg.
470.	sharp	A generous addition of <b>sharp</b> cheddar keeps things cheesy...
471.	sharp	...with a <b>sharp</b> hit of garlic in every bite.
472.	sharp	The tang of buttermilk adds a slightly <b>sharp</b> undertone.
473.	smooth	...the melted butter brushed over creates a <b>smooth</b> , glossy finish.
474.	soft	...deliciously <b>soft</b> on the inside.
475.	soft	Cut it in half for the 2 of us and it was <b>soft</b> and absolutely delicious.

476.	soft	The biscuits have a <b>soft</b> and fluffy interior that pairs perfectly with spreads.
477.	softened	Spread with <b>softened</b> butter for a luxurious bite.
478.	soggy	...yielding a <b>soggy</b> , dense, unsatisfactory product.
479.	spiced	...perfectly <b>spiced</b> with fennel and sage.
480.	sticky	Add a dollop of <b>sticky</b> honey for extra sweetness.
481.	subtle	The biscuits have a <b>subtle</b> , tangy undertone from the buttermilk.
482.	sweet	...incorporating the <b>sweet</b> goodness of cornbread.
483.	sweet	The sugar adds a mild <b>sweet</b> note that balances the tang.
484.	sweet	Spread with <b>sweet</b> jam or a drizzle of honey butter for a delightful treat.
485.	sweetness	...some <b>sweetness</b> from the corn.
486.	sweet-savory	...a nice <b>sweet-savory</b> balance.
487.	tangy	It adds rich, <b>tangy</b> flavor, and acidity that helps make the biscuits incredibly light and tender.
488.	tangy	The <b>tangy</b> flavor of buttermilk shines through beautifully.
489.	tangy	I love the <b>tangy</b> aftertaste from the buttermilk.
490.	tasty	So rich and <b>tasty</b> .
491.	tender	...the body and flakiness of a <b>tender</b> , buttery biscuit...
492.	tender	...acidity that helps make the biscuits incredibly light and <b>tender</b> .
493.	tender	The real secret for making the best biscuits – ones with crispy, golden brown tops, <b>tender</b> middles...
494.	textured	The biscuits had a beautifully <b>textured</b> surface from the lamination.
495.	toasted	The bottom crisps into a <b>toasted</b> perfection.
496.	toasty	...a <b>toasty</b> flavor from baking soda.
497.	toasty	The bottoms of the biscuits are perfectly <b>toasty</b> and golden.
498.	umami	...added chicken stock for a touch of <b>umami</b> .
499.	umami	Parmesan cheese adds an <b>umami</b> richness.
500.	undercooked	...the biscuits were still <b>undercooked</b> .
501.	unsatisfactory	...dense, <b>unsatisfactory</b> product.
502.	velvety	The buttermilk creates a <b>velvety</b> texture in the dough.
503.	velvety	The dough has a <b>velvety</b> texture that transforms into perfect biscuits.
504.	vibrant	The finely chopped parsley adds a <b>vibrant</b> green touch.
505.	warm	Serve <b>warm</b> .
506.	warm	These are at their peak when they're <b>warm</b> out of the oven.
507.	warm	These are best served <b>warm</b> with a dollop of jam.
508.	wholesome	The recipe feels <b>wholesome</b> with its simple and classic ingredients.
509.	woody	...and fresh, <b>woody</b> sage places these biscuits squarely in the holiday season.
510.	zesty	...adding some finely chopped carrots added a <b>zesty</b> kick.
511.	zesty	...the garlic butter creates a <b>zesty</b> contrast to the soft biscuit.
512.	zesty	The recipe's acidity adds a slight <b>zesty</b> tang to the biscuits.
513.	zingy	...a <b>zingy</b> burst of sage and pepper.

## Appendix C

## Gustatory words frequency in baking recipes

creamy: 25	buttery: 22	sweet: 22	rich: 21
balanced: 19	smooth: 19	soft: 19	crispy: 16
golden: 16	moist: 16	nutty: 16	tender: 16
velvety: 16	delicious: 14	fluffy: 14	chewy: 14
aromatic: 12	heavenly: 12	light: 12	salty: 12
satisfying: 12	savory: 12	zesty: 12	bold: 11
dense: 11	earthy: 11	intense: 11	sticky: 11
tangy: 11	toasty: 11	gooey: 10	warm: 10
airy: 10	crisp: 10	comforting: 10	bitter: 9
bittersweet: 9	caramelized: 9	crumbly: 9	crunchy: 9
flaky: 9	decadent: 8	flavor: 8	fragrant: 8
luxurious: 8	silky: 8	sweetness: 8	indulgent: 8
robust: 8	fresh: 7	brown: 7	vibrant: 7
unctuous: 7	perfect: 6	toasted: 6	divine: 5
flavorful: 5	fudgy: 5	full-bodied: 5	refreshing: 5
richness: 5	subtle: 5	lush: 5	complex: 5
luscious: 5	hearty: 5	bright: 4	crunch: 4
mellow: 4	spiced: 4	sweetened: 4	thick: 4
delicate: 4	firm: 4	juicy: 4	sharp: 4
chocolate: 3	delightful: 3	floury: 3	glazed: 3
glossy: 3	molasses: 3	pleasant: 3	plush: 3
pungent: 3	sour: 3	tart: 3	vanilla: 3
warming: 3	yummy: 3	deep: 3	overpowering: 3
crackly: 3	layered: 3	golden-brown: 3	softened: 3
breadly: 3	cheesy: 3	crusty: 3	delectable: 3
spongy: 3	umami: 3	melt-in-your-mouth: 3	citrus: 2
fruity: 2	intoxicating: 2	lemony: 2	pleasing: 2
smoothness: 2	spicy: 2	zing: 2	burnt: 2
chocolatey: 2	crumb: 2	exceptional: 2	boldness: 2
bubbly: 2	peaks: 2	lemon: 2	mouthwatering: 2
smoky: 2	thickened: 2	zingy: 2	buttermilk: 2
charred: 2	dry: 2	herby: 2	pillowy: 2
pliable: 2	puffed: 2	slick: 2	tasty: 2
wholesome: 2	yeasty: 2	brininess: 1	butterscotch: 1
caramel: 1	cinnamon: 1	cloaked: 1	complexity: 1
cozy: 1	crack: 1	delectably: 1	delish: 1
elevated: 1	faintly: 1	fantastic: 1	fluffiness: 1
fudge: 1	glamorous: 1	gloss: 1	grit: 1

gritty: 1	hint: 1	nutmeg: 1	piquant: 1
pumpkin: 1	rubbly: 1	runny: 1	peanut: 1
butter: 1	spice: 1	syrupy: 1	tartness: 1
tastier: 1	thickens: 1	toffee: 1	unique: 1
vanilla-scented: 1	velvet: 1	milkiness: 1	warmth: 1
cookies: 1	awesome: 1	best: 1	brightens: 1
butterscotch-y: 1	caramelly: 1	chew: 1	chocolaty: 1
flavors: 1	goodness: 1	great: 1	lovely: 1
melly-gooney: 1	mini: 1	overtone: 1	semisweet: 1
tantalizing: 1	toffee-like: 1	brownies: 1	addictive: 1
cocoa: 1	crinkly: 1	dreamy: 1	intensely: 1
molten: 1	silken: 1	sophisticated: 1	sumptuous: 1
tempting: 1	unsweetened: 1	pies: 1	appealing: 1
bouncy: 1	buttery-rich: 1	cleanly: 1	cloud: 1
cream: 1	crumble: 1	custardy: 1	evenly: 1
eye-rolling-good: 1	flawless: 1	glorious: 1	glory: 1
intensity: 1	light-as-air: 1	lightly-sweet: 1	saltiness: 1
set: 1	and: 1	pale: 1	spotty: 1
sweet-tart: 1	swirls: 1	whipped: 1	wonderful: 1
zippy: 1	addicting: 1	aged: 1	appetizing: 1
browned: 1	cakey: 1	crispness: 1	crowd-pleaser: 1
crumbly: 1	distinctive: 1	elastic: 1	faint: 1
fermented: 1	fresh-baked: 1	garlic: 1	garlic-forward: 1
grilled: 1	guilt: 1	herbs: 1	hydration: 1
inviting: 1	zest: 1	lightly: 1	lightness: 1
melted: 1	melly: 1	mild: 1	nutritious: 1
oaty: 1	olive-oil-rich: 1	papery: 1	pebbly: 1
peppery: 1	perfection: 1	powdery: 1	puff: 1
richly: 1	flavored: 1	roasted: 1	rounded: 1
rustic: 1	savory-sweet: 1	shiny: 1	soft-textured: 1
springy: 1	texture: 1	thirsty: 1	trophy-worthy: 1
umami-packed: 1	velvety-smooth: 1	versatile: 1	biscuits: 1
bland: 1	bready-ness: 1	buttermilk-y: 1	caramelization: 1
comfort: 1	food: 1	craveable: 1	crisp-tender: 1
effortless: 1	exquisite: 1	festive: 1	flakiness: 1
hefty: 1	herbaceous: 1	hit: 1	irresistible: 1
layers: 1	lofty: 1	over-salted: 1	soggy: 1
sweet-savory: 1	textured: 1	undercooked: 1	unsatisfactory: 1
woody: 1			