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Baking Quiz 2

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| **Across**  **3.** A condition of muffin products characterized by large, elongated holes, caused by overmixing  **8.** A batter that is liquid enough to pour  **9.** Cookies made from soft dough or batter dropped on baking sheets with a spoon, scoop, or other measurment  **10.** The rapid rise of yeast goods in the oven due to the production and expansion of trapped gases as a result of the oven heat  **12.** The process of beating fat and sugar together  **13.** Dough into which a fat was incorporated in many layers by means of a rolling and folding procedure  **14.** Cookies for which the dough is spread out and baked in sheet pans and then cut in individual shapes | **Down**  **1.** Mixing method in which combined liquid ingredients are mixed with combined dry ingredients; used for many muffins, quick breads, and pancakes  **2.** Cookies for which rolls of dough are made in advance, refrigerated, and then sliced and baked as needed  **4.** the process by which yeast acts on carbohydrates to change them into carbon dioxide, gas, and alcohol  **5.** the process during which the volume of shaped dough increases due to fermenation  **6.** Mixing method involving folding flour and other ingredients into an egg foam  **7.** Dough that is low in fat and sugar  **11.** Mixing method involved rubbing solid fat into dry ingredients and then mixing with combined wet ingredients. |