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| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

Baking Terminology Quiz

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|  |  |  |  | 14  B | E | A | T |  | E |  |  |  |  | 15  D | O | U | G | H |  |
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| **Across**  **2.** To come to room temperature  **4.** Heat something, especially an oven or grill, beforehand  **7.** Ingredients and the method of process for a certain product  **10.** To cook in an oven, usually preheated for 10 to 15 minutes  **11.** The coating and decoration of a cake  **14.** To thoroughly combine ingredients and incorporate air with quick, circular motions  **15.** A soft, thick mixture of flour, liquids, fat and other ingredients  **17.** To heat a liquid until it bubbles to the surface | **Down**  **1.** To stir together two or more ingredients until mixed well  **3.** To chill in the refrigerator until a mixture is cool or until dough is form  **5.** A mixture of flour, liquid and other ingredients that is thin enough to pour  **6.** The "feel" of the product  **8.** To combine ingredients with a spoon or whisk using a circular motion  **9.** Work into dough or paste with the hands.  **12.** A temperature that feels neither hot or cold  **13.** To beat rapidly incorporating air into a mixture to lighten and increase the volume of the mixture  **16.** Put a fine or loose substance through a sieve to remove lumps or large particles |