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

Baking Terminology Quiz

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|  |  |  | 2C |  O |  O |  L |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  M |  | 3R |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  B |  |  E |  | 4P |  R |  E |  H |  E |  A |  T |  |  |  |  |
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|  |  | 5B |  |  |  N |  |  R |  | 6T |  |  |  |  |  |  |  |  |  |  |
|  |  |  A |  | 7R |  E |  C |  I |  P |  E |  | 8S |  |  |  |  |  |  |  |  |
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|  |  |  T |  | 10B |  A |  K |  E |  |  T |  | 11I |  C |  I |  N |  G |  |  |  |  |
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|  |  |  |  |  |  |  |  |  | 16S |  |  |  |  |  |  |  E |  |  P |  |
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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 |