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

Baking Terminology

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| **Across**  **1.**  To cope with a liquid, sing I sing, or jelly before or after the food is cooked  **3.** To heat a liquid until bubbles rise continually to the service and break  **5.**  To stir together two or more ingredients until they are thoroughly combined  **7.**  I temperature of about 105°F, which feels neither hot nor cold  **8.**  To gently combine I have your mixture with a more delicate substance, such as a beaten egg whites or whipped cream, without causing a loss of hair  **13.**  A mixture of flour, liquid, and other ingredients that is thin enough to pour  **14.**  A soft, sick mixture of flour, liquids, fat, and other ingredients  **15.**  To fold, push and turned out or other mixture to produce a smooth, elastic texture  **16.** To thoroughly combine ingredients and incorporate air with a rapid, circular motion. This may be done with a wooden spoon, wire whisk, rotary egg beater, electric mixer, or food processor.  **17.**  To seal the edges of two layers of dough with the times of a fork or your fingertips  **20.** To sprinkle lightly with sugar, flour ,or cocoa  **21.** To cut slits in food with a knife, cutting partway through the outer surface  **23.** To distribute small amounts of margarine or butter evenly over the surface of pie filling ordo  **24.**  To stir together two or more ingredients until mixed  **25.** To beat one or more ingredients, usually margarine or butter, sugar and eggs, until the mixture is smooth and fluffy | **Down**  **2.** To combine dry ingredients with liquid ingredients until dry ingredients are thoroughly moistened but the mixer is still slightly lumpy  **4.**  To beat rapidly with a wire whisk or electric mixer to incorporate air into a mixture in order to lighten and increase the volume of the mixture  **6.**  When dough is slightly mounted, not level  **9.** To heat sugar until it is melted and brown.  **10.** Margarine, butter, ice cream, cream cheese that is in a state soft enough for easy blending but not melted  **11.** To cook in an oven with dry heat.  **12.** To combine ingredients with a spoon or whisk using a circular motion  **18.** To distribute solid fat throughout the dry ingredients using a pastry blender, fork, or two knives in a scissors motion  **19.** To drip a glaze or icing over food from the tines of a fork or the end of a spoon  **22.**  To allow used dough to rise before baking. Or to dissolve yeast in a warm liquid and set in a warm place for 5 to 10 minutes until it expands and becomes Bubbley |