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

 Baking Terminology

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|  |  | 7L |  U |  K |  E |  W |  A |  R |  M |  | 8F |  O |  L |  D |  I |  N |  |  U |  |
|  |  |  |  |  |  |  |  |  |  | 9C |  |  U |  |  |  P |  |  |  N |  |
|  |  |  | 10S |  |  | 11B |  | 12S |  |  A |  |  N |  |  |  |  |  |  T |  |
|  |  |  |  O |  | 13B |  A |  T |  T |  E |  R |  | 14D |  O |  U |  G |  H |  |  I |  |
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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  |