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

Baking and Functions of Ingredients

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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|  |  |  |  | 9  O |  |  | 10  T |  |  |  | O |  |  | O |  |  |  |  | 11  A |  |  | 12  G |  |  | 13  B |  |  |  | 14  R |
|  |  | 15  D |  | V |  |  | O |  |  | 16  C | U | T | I | N |  | 17  Q | U | I | C | K |  | L |  |  | I |  |  |  | I |
|  |  | E |  | E |  |  | O |  |  |  | T |  |  | F |  |  |  |  | I |  |  | U |  |  | S |  |  |  | S |
|  |  | N |  | R |  |  | T |  |  |  | H |  | 18  P | E | B | B | 19  L | E | D |  | 20  S | T | R | U | C | T | U | R | E |
|  |  | T |  | M |  |  | H |  |  |  | F |  |  | C |  |  | U |  |  |  |  | E |  |  | U |  |  |  |  |
|  | 21  B | A | K | I | N | G | P | O | W | D | E | R |  | T |  |  | 22  M | U | F | F | I | N |  |  | I |  |  |  |  |
|  |  | L |  | X |  |  | I |  |  |  | E |  |  | I |  |  | P |  |  |  |  |  |  |  | T |  |  |  |  |
|  |  | F |  |  |  |  | C |  | 23  M | I | L | K |  | O |  |  | Y |  |  |  |  |  |  |  |  |  |  |  |  |
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|  |  | O |  |  |  |  |  |  |  |  | 25  S |  |  | E |  |  |  |  | E |  |  |  |  |  |  |  |  |  |  |
|  |  | 26  S | T | E | A | M |  |  |  | 27  P | A | S | T | R | Y | B | L | E | N | D | E | R |  |  |  |  |  |  |  |
|  |  | S |  |  |  |  |  |  |  |  | L |  |  | S |  |  |  |  | D |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  | 28  Y | E | A | S | T |  |  |  | 29  T | U | N | N | E | L | S |  |  |  |  |  |  |  |  |
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|  |  |  |  |  |  |  |  |  |  |  | 30  P | A | N | C | A | K | E | S |  |  |  |  |  |  |  |  |  |  |  |

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| **Across**  **3.** Biscuits should have a \_\_\_\_ inside  **4.** Gluten is developed by \_\_\_\_\_\_\_  **5.** Gluten is the \_\_\_\_ found in flour  **16.** In the biscuit method of mixing, you \_\_\_\_\_ the fat.  **17.** Muffins are forms of \_\_\_\_\_\_ bread.  **18.** A high quality muffin should have a round \_\_\_\_\_\_\_ top that is golden brown  **20.** Flour provides texture or \_\_\_\_\_.  **21.** The ingredient that causes bubbles in pancakes  **22.** The \_\_\_\_ method of mixing uses a well  **23.** What liquid adds nutritive value, flavor, richness, and helps the crust brown?  **26.** I am a leavening agent that requires a high baking temperature and water to make the product rise.  **27.** You use this to tool to cut in fat into flour  **28.** Which leavening agent needs, food, such as sugar, and liquid at 105 -115 F to activate  **29.** Over mixing quick breads creates \_\_\_\_\_\_ inside the finished product.  **30.** \_\_\_\_\_\_ are pour batters | **Down**  **1.** This product is high in gluten  **2.** This is an example of a solid fat  **6.** This ingredient is the binding agent  **7.** Liquid ingredients in baked goods add moisture and \_\_\_\_\_\_  **8.** Finely powdered sugar used to make the icing cinnamon rolls  **9.** Do not \_\_\_\_\_\_\_\_ your muffin batter or your muffins will bake tough instead of clumpy  **10.** When baking, you use this to check and see if your muffins are done.  **11.** Baking soda must have what added to act as a leavening agent  **12.** The sticky protein in flour is called \_\_\_\_\_\_\_\_\_  **13.** The \_\_\_\_\_ method of mixing requires fat to be cut in  **14.** Leavening agents help the product to \_\_\_\_\_  **15.** This makes a smooth even cut when slicing cinnamon roll dough  **19.** Muffins should be \_\_\_\_\_\_ instead of smooth  **24.** The fat in a pastry melts as the food bakes , which gives the pastry a \_\_\_\_\_\_\_\_, flaky crust  **25.** \_\_\_\_\_ controls yeast from over developing |