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

Baking and Functions of Ingredients

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|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  E |  |  H |  |  |  |  |  |  |  |  |  |  |
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|  |  |  |  |  |  |  |  |  |  |  |  |  |  | 3T |  E |  N |  D |  E |  R |  |  |  |  |  |  |  |  |  |  |
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|  |  |  |  |  |  |  |  |  |  |  | 7M |  |  | 8C |  |  |  G |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  | 9O |  |  | 10T |  |  |  |  O |  |  |  O |  |  |  |  | 11A |  |  | 12G |  |  | 13B |  |  |  | 14R |
|  |  | 15D |  |  V |  |  |  O |  |  | 16C |  U |  T |  I |  N |  | 17Q |  U |  I |  C |  K |  |  L |  |  |  I |  |  |  |  I |
|  |  |  E |  |  E |  |  |  O |  |  |  |  T |  |  |  F |  |  |  |  |  I |  |  |  U |  |  |  S |  |  |  |  S |
|  |  |  N |  |  R |  |  |  T |  |  |  |  H |  | 18P |  E |  B |  B | 19L |  E |  D |  | 20S |  T |  R |  U |  C |  T |  U |  R |  E |
|  |  |  T |  |  M |  |  |  H |  |  |  |  F |  |  |  C |  |  |  U |  |  |  |  |  E |  |  |  U |  |  |  |  |
|  | 21B |  A |  K |  I |  N |  G |  P |  O |  W |  D |  E |  R |  |  T |  |  | 22M |  U |  F |  F |  I |  N |  |  |  I |  |  |  |  |
|  |  |  L |  |  X |  |  |  I |  |  |  |  E |  |  |  I |  |  |  P |  |  |  |  |  |  |  |  T |  |  |  |  |
|  |  |  F |  |  |  |  |  C |  | 23M |  I |  L |  K |  |  O |  |  |  Y |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  L |  |  |  |  |  K |  |  |  |  |  |  |  N |  |  |  |  | 24T |  |  |  |  |  |  |  |  |  |  |
|  |  |  O |  |  |  |  |  |  |  |  | 25S |  |  |  E |  |  |  |  |  E |  |  |  |  |  |  |  |  |  |  |
|  |  | 26S |  T |  E |  A |  M |  |  |  | 27P |  A |  S |  T |  R |  Y |  B |  L |  E |  N |  D |  E |  R |  |  |  |  |  |  |  |
|  |  |  S |  |  |  |  |  |  |  |  |  L |  |  |  S |  |  |  |  |  D |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  | 28Y |  E |  A |  S |  T |  |  |  | 29T |  U |  N |  N |  E |  L |  S |  |  |  |  |  |  |  |  |
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|  |  |  |  |  |  |  |  |  |  |  | 30P |  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 |