Baking and Pastry Terms

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| **Across****2.** sweetener using equal parts of water and sugar simmered until sugar is dissolved**6.** used to measure large quantities of ingredients**7.** used in decorating cakes so all sides can be reached**11.** responsible for preparing sweet dessert items**14.** knives with thin flexible blades**15.** alcohol-based flavorings**16.** wheat flours used in bake shops are categorized by this**17.** sodium bicarbonate**18.** process in which gases are trapped in dough creating small bubbles**20.** process in baking when carbon dioxide and alcohol act to leaven baked goods**21.** simple piece of metal or plastic with a zigzag edge | **Down****1.** process used to soften gelatin**3.** responsible for supervisiong preparation of breads, cakes pies, etc.**4.** finely milled wheat**5.** large paddle used as a spatula**8.** works preparing and baking bread**9.** fats used in bakeshop**10.** cone-shaped bag made of cloth or plastic**12.** used to roll dough into thin sheets**13.** rubbery substance that gives baked goods structure**19.** comes in many different sizes and shapes |