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 |