Baking and Pastry Terms

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|  |  |  |  |  |  |  | 1B |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  | 2S |  I |  M |  P |  L |  E |  S |  Y |  R |  U |  P |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  O |  |  |  |  |  |  |  |  | 3P |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  | 4F |  |  O |  |  |  |  | 5B |  |  |  |  A |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  L |  |  M |  | 6B |  A |  L |  A |  N |  C |  E |  S |  C |  A |  L |  E |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  O |  |  I |  |  |  |  |  K |  |  |  |  T |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  | 7T |  U |  R |  N |  T |  A |  B |  L |  E |  |  |  |  R |  |  | 8B |  |  |  |  |  | 9S |  |  |  |  |
|  |  |  |  |  |  R |  |  G |  |  |  |  |  R |  |  |  |  Y |  |  |  A |  |  | 10P |  |  |  H |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  | 11P |  A |  S |  T | 12R |  Y |  C |  O |  O |  K |  |  |  A |  |  |  O |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  P |  |  O |  |  H |  |  |  E |  |  |  S |  |  |  R |  | 13G |  |  |
|  | 14P |  A |  L |  E |  T |  T |  E |  K |  N |  I |  F |  E |  |  L |  | 15E |  X |  T |  R |  A |  C |  T |  S |  |  T |  |  L |  |  |
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|  |  |  |  | 16P |  O |  T |  E |  N |  T |  I |  A |  L |  |  I |  |  |  |  |  |  |  |  Y |  |  |  N |  |  T |  |  |
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|  |  |  |  |  |  |  |  |  | 17B |  A |  K |  I |  N |  G |  S |  O |  D |  A |  | 18L |  E |  A |  V |  E |  N |  I |  N |  G |  |
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|  |  |  |  |  |  |  |  |  |  |  |  |  |  | 21P |  A |  S |  T |  R |  Y |  C |  O |  M |  B |  |  |  |  |  |  |

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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 |