Baking and Pastry Terms

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|  |  |  |  |  |  |  | 1  B |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  | 2  S | I | M | P | L | E | S | Y | R | U | P |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  | O |  |  |  |  |  |  |  |  | 3  P |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  | 4  F |  | O |  |  |  |  | 5  B |  |  |  | A |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  | L |  | M |  | 6  B | A | L | A | N | C | E | S | C | A | L | E |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  | O |  | I |  |  |  |  | K |  |  |  | T |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  | 7  T | U | R | N | T | A | B | L | E |  |  |  | R |  |  | 8  B |  |  |  |  |  | 9  S |  |  |  |  |
|  |  |  |  |  | R |  | G |  |  |  |  | R |  |  |  | Y |  |  | A |  |  | 10  P |  |  | H |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  | 11  P | A | S | T | 12  R | Y | C | O | O | K |  |  | A |  |  | O |  |  |  |  |
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|  | 14  P | A | L | E | T | T | E | K | N | I | F | E |  | L |  | 15  E | X | T | R | A | C | T | S |  | T |  | L |  |  |
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|  |  |  |  | 16  P | O | T | E | N | T | I | A | L |  | I |  |  |  |  |  |  |  | Y |  |  | N |  | T |  |  |
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|  |  |  |  |  |  |  |  |  | 17  B | A | K | I | N | G | S | O | D | A |  | 18  L | E | A | V | E | N | I | N | G |  |
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|  |  |  |  |  |  |  |  |  | 20  F | E | R | M | E | N | T | A | T | I | O | N |  |  |  |  |  |  |  |  |  |
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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 |