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Breads Around The World

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| **Across**  **3.** Often boiled briefly before baking. The dough is twisted into shape, a German bread.  **4.** Popular Indian flat bread made with wheat flour. Instead of being baked. Toasted over a griddle till they are freckled gold.  **6.** A leavened, oven-baked flatbread found in the cuisines Central Asia. Yogurt is used to make a smooth, elastic dough, and is cooked on the sides of a tandoori oven.  **9.** Used to prepare many Mexican dishes like tacos, enchiladas, burritos, and wraps.  **11.**  A bread made from ground maize or corn. It is popular in the United States.  **13.** A long, narrow French loaf.  **14.** Unleavened flat bread, similar to chapatti, which is made in almost every part of India, and is also popular in the Caribbean.  **15.** A small, round, flat type of yeast-leavened bread which is usually sliced horizontally and toasted. | **Down**  **1.** A traditional Australian bush bread that was once cooked over in the hot coals of a campfire  **2.** A French crescent-shaped roll made of sweet flaky yeast dough, eaten for breakfast.  **5.** traditional bread of Ireland. Main ingredients are flour, baking soda, salt, and buttermilk. Sodium bicarbonate or baking soda is used as a leavening agent instead of yeast.  **7.** A flat oven-baked Italian bread made of strong (high-gluten) flour, oil, water, salt and yeast. It can be used as a side to many meals, as a base for pizza or as sandwich bread.  **8.** A rich Italian bread made with eggs, fruit, and butter and typically eaten at Christmas.  **10.** First boiled for a short time in water and then baked. The bread has a hole in the middle. Popular in Canada and the US.  **12.** This dark and hearty bread comes from Germany. |