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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. |