CROSSWORD PUZZLE BREAD & PASTRY

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| **Across**  **2.**  used for liquids which is why there is usually a lip on the top.  **5.** Pan Used for baking  **7.** This utensil comes in plastic as well as aluminum and stainless steel with feet to hold it above a surface  **11.** Used to heat the sides of pans  **12.** A long handled spoon is required  **13.**  add food value, color and flavor to breads  **14.** is the most important liquid  **17.** an important ingredient in bread baking because it slows rising time allowing the flavor of the dough to develop  **18.** The silicone ones have the added bonus of scraping the sides of bowls like a rubber spatula.  **23.** great for making themed cookies  **27.** used to cut dough into strips.  **30.** These are used for portion control and ease of shaping or dropping bakery items.  **32.** Romans Sweetener  **34.** Ancient grain ground into flour and used to make non-gluten-free foods including bread, pasta and pastry  **35.** Common Sweetener  **36.**  boards come in a variety of sizes and weights  **37.** used to cut dough to have a decorative edge.  **38.** Used for caramelizing  **39.** useful for portion control or to move liquids.  **40.** type of cylinder to roll out dough.  **41.** used to grate citrus rinds, chocolate, nutmeg, etc. | **Down**  **1.** used to measure small amounts of ingredients.  **3.** Used for cutting ingredients  **4.** you could make a smoothie with  **6.** uses in the kitchen but I favor a microplaner for the baking/pastry kitchen.  **8.** Wheat is the most common type of flour used in bread baking  **9.** Flour mixture for bread and pastry  **10.** Use the flat paddle to mix the ingredients  **15.** This tool makes it easy to apply egg washes and thin glazes, and ensures even application.  **16.** can be used for lining baking pans or storing baked goods so they don’t dry.  **19.** This specialized piece of equipment consists of one pan seated inside of a second pan with room for water.  **20.** slows moisture loss, helping bread stay fresh longer.  **21.** Because it’s flexible, you can scrape dough from the sides of the bowl without scratching it.  **22.** ovens have dials or buttons that you push  **24.** This particular baking tool has a number of different uses  **25.** Essential ingredient for bread  **26.** This made it difficult to use the same brush for cooking and baking.  **28.** Milk from cow no added nothing removed  **29.** Any sturdy, 4-quart capacity bowl is fine.  **31.**  puree as good as a blender and nuts can be turned into butters or cut too finely in seconds.  **33.** simple version were the cut citrus fruit |