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  |