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Chapter 8 Management Crossword Puzzle

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| **Across**  **3.** (1) Beating fat and sugar together in order to introduce air into a batter as a leavener; (2) Process of mixing the fat and sugar together to produce a very fine crumb and a dense, rich texture.  **6.** Strong flour that is used for making breads, hard rolls, and any product that needs high gluten for a strong texture.  **7.** (1) Beating eggs, with or without sugar, in order to introduce air into a batter as a leavener; (2) Creating a foam of whole eggs, yolks, or whites provides the structure for the cake. This is used to make cakes with the lightest texture, such as angel food and chiffon cakes  **8.** Lumps that develop when exposed to too much heat.  **13.** Family of sauces and syrups with cocoa or melted chocolate as the base.  **16.** Delicate creams made by combining three basic ingredients: vanilla sauce, gelatin, and whipped cream.  **18.** Flour that falls between pastry and bread flour in regard to texture.  **21.** Hard wheat flour used to make breads; its gluten content is a little higher than that of typical bread flour.  **24.** Flavorful oils taken from such foods as vanilla, lemon, and almond.  **26.** Sodium bicarbonate; a chemical leavener that releases carbon dioxide gas when mixed with a liquid and an acid  **27.** Fruit sauce made from fresh berries or other fruits.  **28.** Cooked sugar caramelized with butter.  **29.** Cocoa beans crushed into a paste that is completely unsweetened.  **30.** Vanilla and brown sugar added to caramel. | **Down**  **1.** Stainless-steel bowl over water simmering on very low heat.  **2.** Used for pies, this dough is made of three parts flour, two parts fat, and one part water  **4.** Standardized recipes for bakery products  **5.** Vanilla sauce for desserts.  **9.** White coating that sometimes appears on the surface of the chocolate and indicates that some of the cocoa butter has melted and then recrystallized on the surface.  **10.**  Flour always has a proportion of 100 percent, and the percentages of all other ingredients are calculated in relation to the flour.  **11.** To pierce a pie crust in several places with a fork  **12.** Instead of combining all the ingredients at once, rub or cut in the fat into the flour until the mixture is mealy or bumpy in appearance. This produces a stiff batter with a slightly chewier texture than that of more cake-like items.  **14.** Occurs whenever sugar is used as an ingredient in baked items; the heat causes the sugar to turn a light brown (caramel) color.  **15.** Procedure for preparing a prebaked pie shell.  **17.**  Cocoa, spices, salt, extracts, and so on that affect a baked item's taste and color.  **19.** Versatile leavener that is a mixture of baking soda and an acid with an inactive material, like starch  **20.** Solid from pressed cocoa liquor that is ground down  **22.** Producing carbon dioxide gas and alcohol  **23.** Flour with a low gluten content; a very soft, smooth texture; and a pure white color.  **25.** Liquid from pressed cocoa liquor. |