|  |  |
| --- | --- |
| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

Ingredients Used in Baking

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  | 1 |  | 2 |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | 3 |  |  |  |  |  |  |  |  | 4 |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  | 5 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  | 6 |  |  |  |  |  |  |  |  |  |
|  | 7 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | 8 |  |  |  |  |  | 9 |  |  |  |  |
|  |  |  | 10 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  | 11 |  |  |  |  | 12 |  |  | 13 |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  | 14 |  |  |  | 15 |  |  |  |  |  |  |  | 16 |  |  |
|  |  |  |  |  |  |  |  | 17 |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  | 18 |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  | 19 |  |  |  |  |  |  |  | 20 |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  | 21 |  |  |  |  |  |  |  |  |  |
|  |  |  |  | 22 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

|  |  |
| --- | --- |
| **Across****3.** A type of syrup that adds flavor and sweetness **6.** Type of flour that makes an excellent bread **8.** Number of basic ingredients used in baking **11.** Type of wheat that makes good flour for making cakes **13.** Helps to hold ingredients together in a mixture **15.** Helps to make baked products tender **16.** Canola, peanut, corn, and olive are types of **18.** Used to make food more tasty**19.** Where the racks should be placed in the oven for baking **20.** This is done to develop the gluten in flour**22.** A fungused used for baking  | **Down****1.** Paper used in baking**2.** Can be used to thicken gravy **4.** Vanilla, almond and lemon are types of these**5.** Cream of **7.** Should be at room temperature for mixing**9.** A method of preparing a pan for baking **10.** A protein in flour **12.** Baking powder provides this in a biscuit**14.** Helps to moisten starches and proteins in a mixture**17.** Getting oven to proper temperature for baking **21.** Helps to make a baked product tender and flakey  |