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

Ingredients Used in Baking

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