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

Quick Breads

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| **Across****3.** When making muffins before pouring the liquid into the dry you need to make a \_\_\_\_\_\_\_\_\_\_.**7.** \_\_\_\_\_\_\_\_\_\_\_\_\_ gently to aviod tunnels**9.** baking soda, baking powder, & yeast are all examples**12.** \_\_\_\_\_\_\_\_\_\_ flour has the most gulten**13.** \_\_\_\_\_\_\_\_\_\_\_ should be very soft when making scones and dougnuts.**14.** Using a pastry blender you \_\_\_\_\_\_\_\_\_\_\_\_\_\_ fat to make biscuits.**15.** \_\_\_\_\_\_\_\_\_\_\_ are an example of a drop batter.**17.** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is the leavening in popovers**20.** All-purpose \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is uesed for quick breads.**21.** an example of a pour batter | **Down****1.** \_\_\_\_\_\_\_\_\_\_\_\_ flour before measuring.**2.** The protein in flour.**4.** Muffin tins should be \_\_\_\_\_\_\_\_\_\_\_\_\_\_ lightly.**5.** Leavening agents cause a product to \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.**6.** \_\_\_\_\_\_\_\_ is used in quick breads for sweetness.**8.** A term to replace nutrients lost in refining flour form wheat.**10.** Too much beating causes \_\_\_\_\_\_\_\_\_\_\_\_ in muffins.**11.** When making biscuits you \_\_\_\_\_\_\_\_\_\_\_\_ by using the palm of your hand.**16.** \_\_\_\_\_\_\_\_\_\_\_ is needed for tenderness.**18.** too much \_\_\_\_\_\_\_\_\_\_ makes tunnels**19.** Cinnamon roll are yeast breads and biscuits are \_\_\_\_\_\_\_\_\_\_\_\_ breads. |