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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. |