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Quick Breads Crossword Puzzle

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| **Across**  **3.** Products such as yeast, baking soda, baking powder and eggs; they cause the product to rise. \_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_  **7.** A relative of the biscuit commonly eaten as strawberry \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.  **11.** Quick breads are \_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_.  **14.** The 2 bowl mixing method of mixing quick breads is known as \_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_  **15.** A comparison (flour to liquid). \_\_\_\_\_\_\_\_\_  **16.** Flour or gluten forms the \_\_\_\_\_\_\_\_\_\_\_\_\_ for most bakery products.  **17.** An "acidic" milk product use in baking, especially popular in the southern part of the US. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | **Down**  **1.** To work with your hands when creating soft doughs. \_\_\_\_\_\_\_\_\_\_\_  **2.** To make a hole or indentation in dry ingredients. \_\_\_\_\_\_\_\_  **4.** The name of the colorless, flavorless leaving gas produced by baking soda or baking powder and liquid. \_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_  **5.** Is a common leavening agent used in quick breads. \_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_  **6.** Do not \_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_ when combining liquid and dry ingredients when making quick breads.  **8.** The sticky elastic substance formed when flour comes in contact with water. \_\_\_\_\_\_\_\_\_\_\_\_  **9.** When muffins are over mixed they develop \_\_\_\_\_\_\_\_\_\_\_\_.  **10.** \_\_\_\_\_\_\_\_ batters are a type of quick bread why have a ratio of 1 c. liquid to 2 c. flour.  **12.** Pancakes and waffles are examples of \_\_\_\_\_\_\_\_\_\_ batters.  **13.** \_\_\_\_\_\_\_\_\_\_\_ are a relative of pancakes, they are richer in fat and must be baked in a special iron. |