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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. |