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

Quick Breads

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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|  |  | 1  D |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  | A |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  | R |  |  |  |  |  |  |  | 2  S |  |  |  |  |  |  |  |  |  |
|  |  | K |  |  |  |  |  |  |  | P |  |  |  |  |  |  |  |  |  |
|  |  | C |  |  | 3  P |  |  | 4  A | C | I | D |  |  |  | 5  F |  | 6  B |  |  |
|  |  | O |  |  | R |  |  |  |  | C |  |  |  |  | L |  | A |  |  |
|  | 7  M | A | T | Z | O |  |  | 8  K | N | E | A | D |  |  | O |  | K |  |  |
|  |  | T |  |  | P |  |  |  |  | S |  |  | 9  E |  | U |  | I |  |  |
|  |  | E |  | 10  S | O | U | T | H |  |  | 11  S | U | G | A | R |  | N |  |  |
|  |  | D |  |  | R |  |  |  |  | 12  L |  |  | G |  |  |  | G |  |  |
|  |  |  |  |  | T |  | 13  L | I | Q | U | I | D | S |  | 14  W |  | P |  |  |
|  |  |  |  |  | I |  |  |  |  | M |  |  |  |  | E |  | O |  |  |
|  |  |  |  |  | O |  |  |  |  | P |  |  |  |  | L |  | W |  |  |
|  |  | 15  F | R | E | N | C | H |  | 16  R | Y | E |  | 17  P |  | L |  | D |  |  |
|  |  |  |  |  | A |  |  |  |  |  |  |  | R |  |  |  | E |  |  |
|  |  |  |  | 18  A | L | L | P | U | R | P | O | S | E |  |  |  | R |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | H |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  | 19  F | A | T | S |  | E |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  | A |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  | 20  P | I | T | A | B | R | E | A | D |

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| --- | --- |
| **Across**  **4.** Baking soda plus \_\_\_\_\_\_ acts as a leavening agent  **7.** Jewish quick bread  **8.** To push and fold over with your hands to smooth and elasticize dough  **10.** Cornbread is a quick bread found in the \_\_\_\_\_\_\_\_\_\_\_.  **11.** Gives flavor and sweetens when baking quick breads  **13.** Moisten dry ingredients  **15.** Crepes are \_\_\_\_\_\_\_\_\_ quick breads.  **16.** Type of flour that can be used for quick breads  **18.** Type of flour that can be used for quick breads  **19.** Gives tenderness and flakiness to quick breads  **20.** A Mediterranean quick bread | **Down**  **1.** Must lower the oven by 25 degrees when using this pan  **2.** Can be added to quick breads to change the flavor  **3.** When baking bread or cake all ingredients must be \_\_\_\_\_\_\_\_\_\_\_\_  **5.** Gives structure to quick breads  **6.** A leavening agent  **9.** Give structure, flavor, and richness to quick breads  **12.** Basic method for cooking muffins says that the batter should be \_\_\_\_\_\_\_  **14.** When making muffins or biscuits you should make a \_\_\_\_\_\_\_\_ in dry ingredeints.  **17.** \_\_\_\_\_\_\_\_\_\_ the oven so that the rising process occurs properly and does not overcook |