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

Quick Breads

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