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

Quick Breads

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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 |