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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 |