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

The baker's secret

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| **Across****1.** This type of batter is thin enough to pour in a steady stream.**4.** Products bake by dry heat in a \_\_\_ oven.**8.** A common mixing method requires just one of these.**10.** A mixture that is similar to a dough but has more liquid in it.**11.** Do this the oven to ensure accuracy of cooking times.**12.** An ingredient that adds flavor,nutrients, richess,and color.**13.** To work dough with the hands to mix ingredients and develop gluten.**15.** Wax in waxed paper does this when heated.**16.** This kind of paper may melt if used as a pan liner.**19.** This type of batter is thick and is usually spooned into pans.**20.** This type of dough is firm to the touch. | **Down****2.** This mixing method is used for pastries and biscuits.**3.** This kind of paper is recommended as a suitable pan liner.**5.** Produce during baking as water in the product heats.**6.** The most common sugar.**7.** Flavoring in liquid form.**9.** Products with this type of filling must be refrigerated to prevent spoliage. **14.** This ingredient combines with an acid liquid to produce gas for leavening.**17.** Cream of tartar is a powdered \_\_\_ found in baking powder.**18.** If the \_\_\_ is too large or too small, a baked product will not be baked properly. |