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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. |