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baking terminology

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| **Across**  **4.** most popular form of fat used for pie crusts  **6.** mealy pie crust is very short and \_\_\_.  **8.** there are \_\_ basic types of pie dough  **9.** type of dough where the fat is cut or rubbed into the flour until the particles are about pea size.  **10.** example of laminated dough  **11.** perferred fat for laminated dough.  **12.** type of bread that we docked in class. | **Down**  **1.** type of dough that contains many layers of fat sandwhiched between layers of dough  **2.** piercing or perforating pastry dough before baking in order to allow steam to escape and to avoid blistering.  **3.** flaky pie dough is used as a \_\_\_ crust on a pie.  **5.** type of dough whee the fat is blended into the flour more throughly; looks like coarse cornmeal.  **7.** rich yeast dough containg large amounts of eggs and butter. |