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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. |