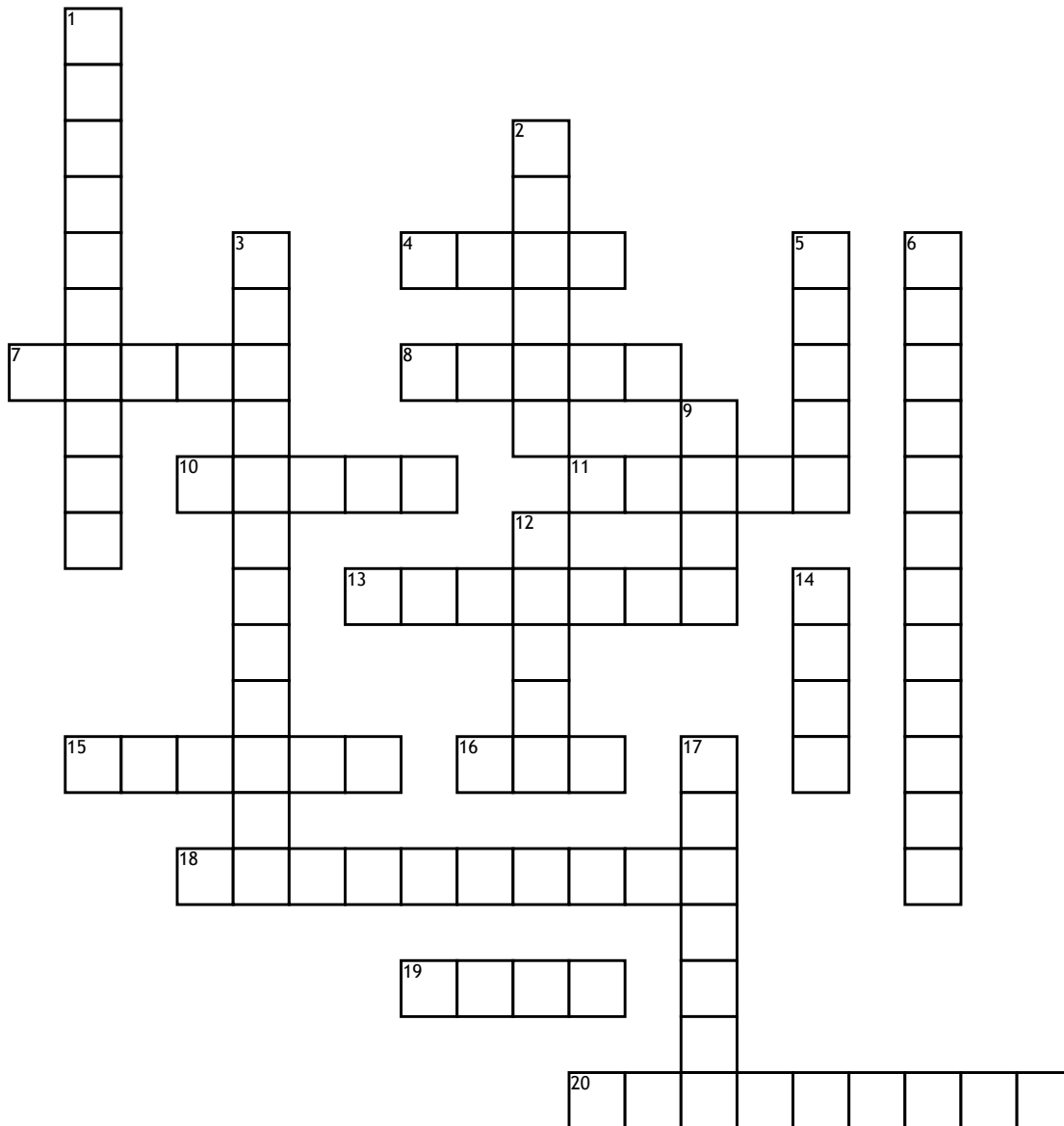


Name: _____ Date: _____ Period: _____

Quick Breads



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 ingredients.

17. _____ the oven so that the rising process occurs properly and does not overcook