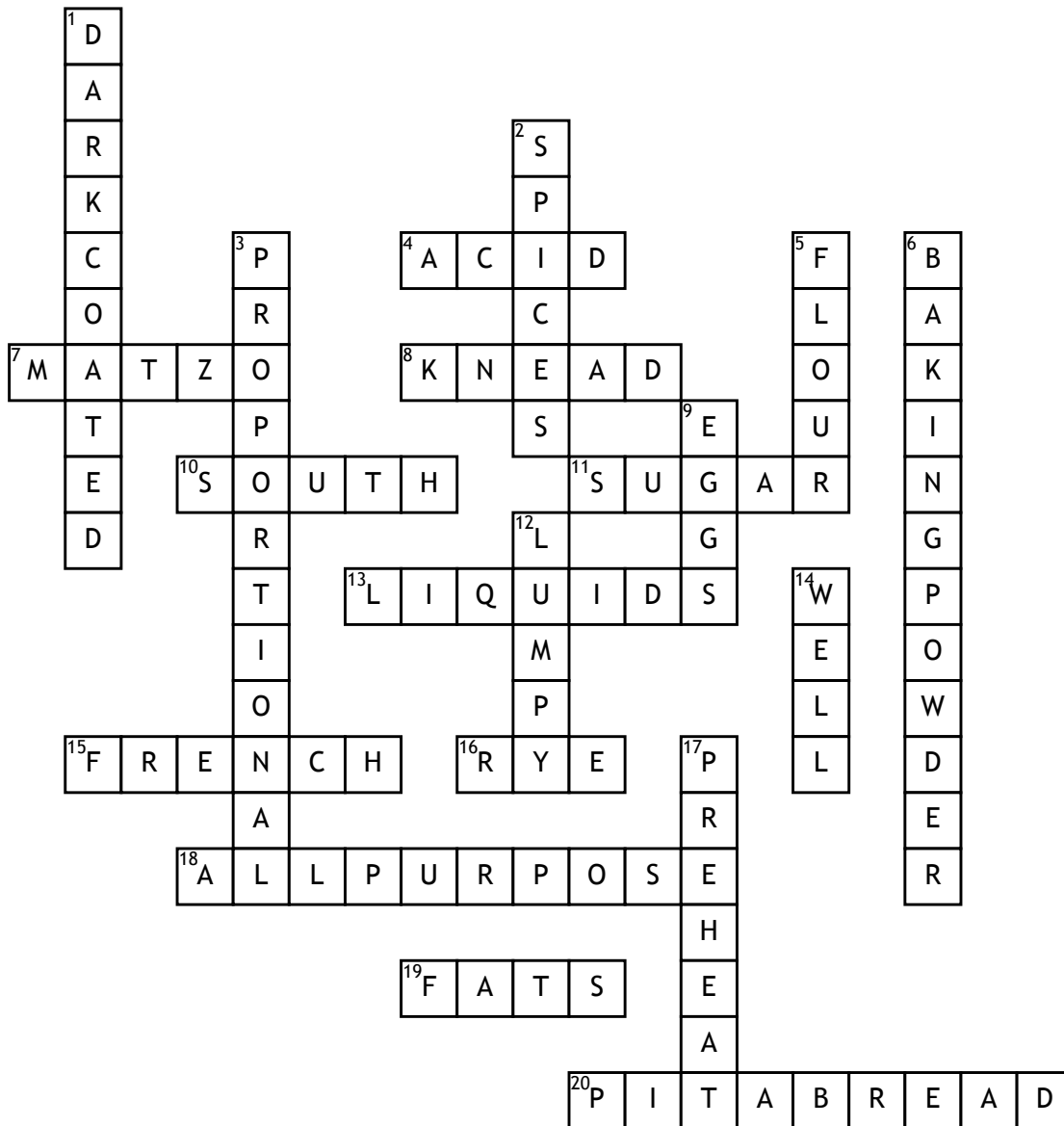


# Quick Breads



## 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

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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