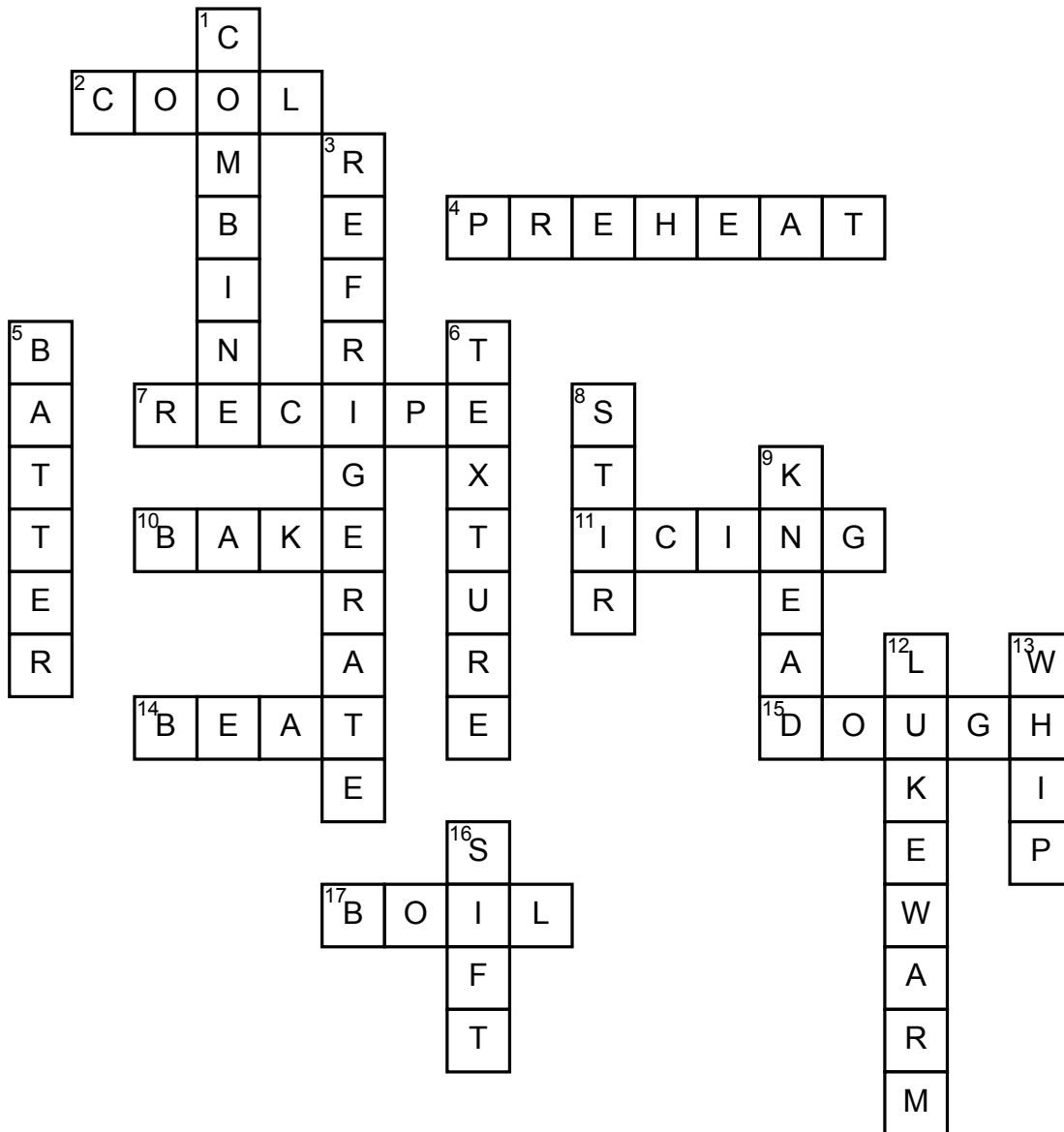


Baking Terminology Quiz



Across

- 2.** To come to room temperature
4. Heat something, especially an oven or grill, beforehand
7. Ingredients and the method of process for a certain product
10. To cook in an oven, usually preheated for 10 to 15 minutes
11. The coating and decoration of a cake
14. To thoroughly combine ingredients and incorporate air with quick, circular motions

15. A soft, thick mixture of flour, liquids, fat and other ingredients

17. To heat a liquid until it bubbles to the surface

Down

- 1.** To stir together two or more ingredients until mixed well
3. To chill in the refrigerator until a mixture is cool or until dough is firm
5. A mixture of flour, liquid and other ingredients that is thin enough to pour

6. The "feel" of the product

8. To combine ingredients with a spoon or whisk using a circular motion

9. Work into dough or paste with the hands.

12. A temperature that feels neither hot or cold

13. To beat rapidly incorporating air into a mixture to lighten and increase the volume of the mixture

16. Put a fine or loose substance through a sieve to remove lumps or large particles