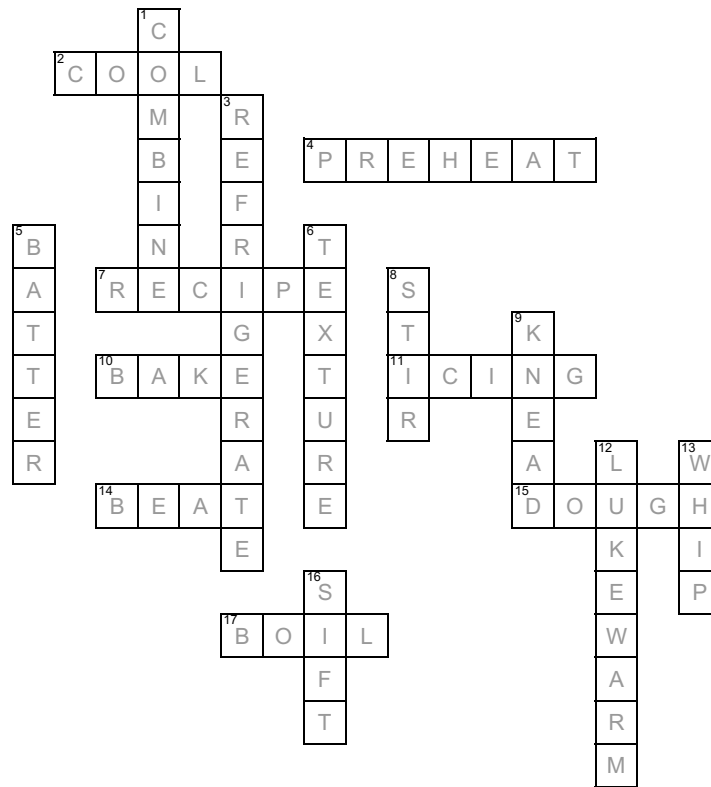


# Baking Terminology Quiz



## 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