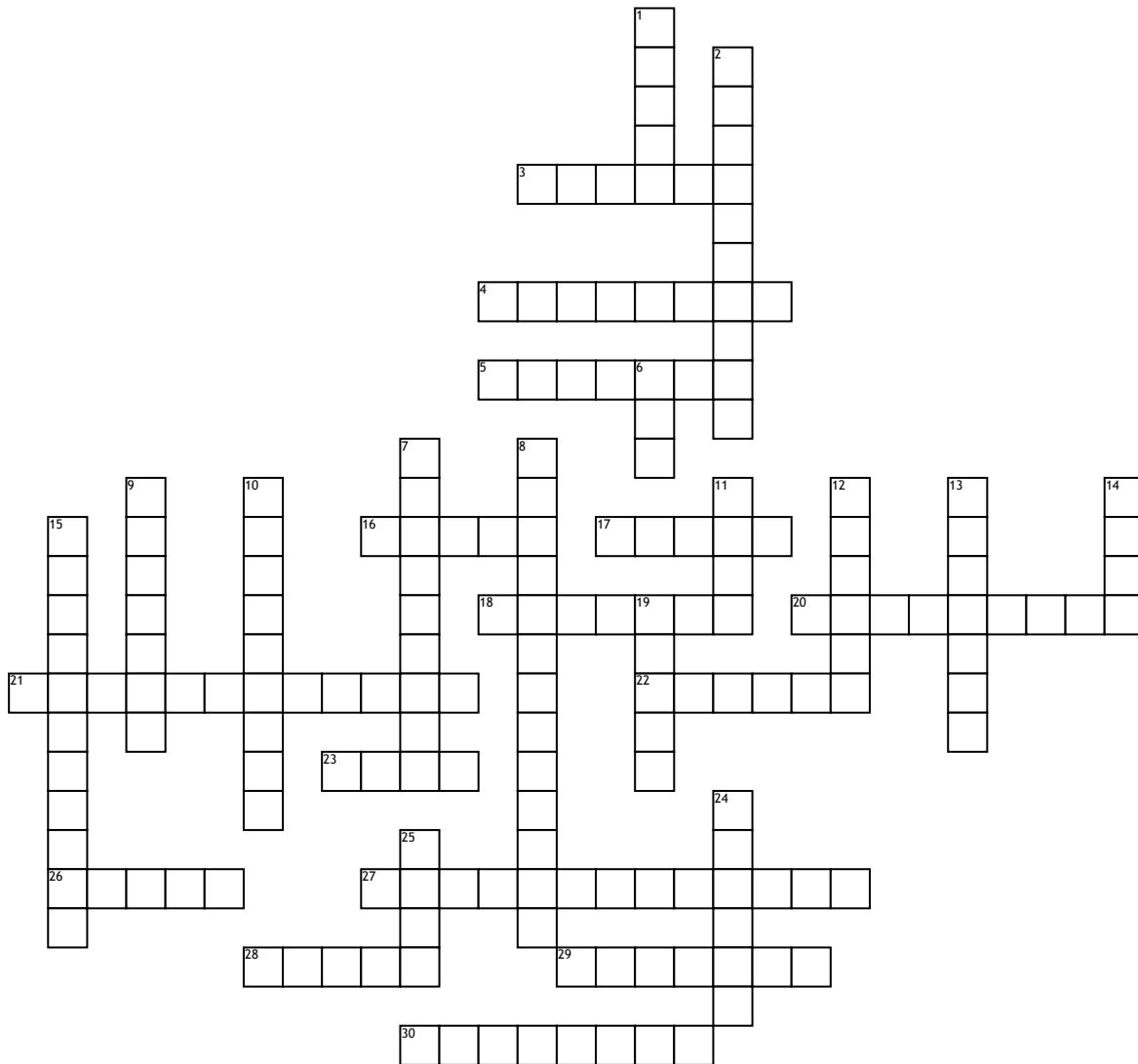


Name: _____ Date: _____

Baking and Functions of Ingredients



Across

3. Biscuits should have a ____ inside
4. Gluten is developed by ____
5. Gluten is the ____ found in flour
16. In the biscuit method of mixing, you ____ the fat.
17. Muffins are forms of ____ bread.
18. A high quality muffin should have a round ____ top that is golden brown
20. Flour provides texture or ____.
21. The ingredient that causes bubbles in pancakes
22. The ____ method of mixing uses a well
23. What liquid adds nutritive value, flavor, richness, and helps the crust brown?
26. I am a leavening agent that requires a high baking temperature and water to make the product rise.
27. You use this tool to cut in fat into flour

28. Which leavening agent needs, food, such as sugar, and liquid at 105 -115 F to activate

29. Over mixing quick breads creates ____ inside the finished product.

30. ____ are pour batters

Down

1. This product is high in gluten
2. This is an example of a solid fat
6. This ingredient is the binding agent
7. Liquid ingredients in baked goods add moisture and ____
8. Finely powdered sugar used to make the icing cinnamon rolls
9. Do not ____ your muffin batter or your muffins will bake tough instead of clumpy
10. When baking, you use this to check and see if your muffins are done.

11. Baking soda must have what added to act as a leavening agent

12. The sticky protein in flour is called ____

13. The ____ method of mixing requires fat to be cut in

14. Leavening agents help the product to ____

15. This makes a smooth even cut when slicing cinnamon roll dough

19. Muffins should be ____ instead of smooth

24. The fat in a pastry melts as the food bakes, which gives the pastry a ____, flaky crust

25. ____ controls yeast from over developing