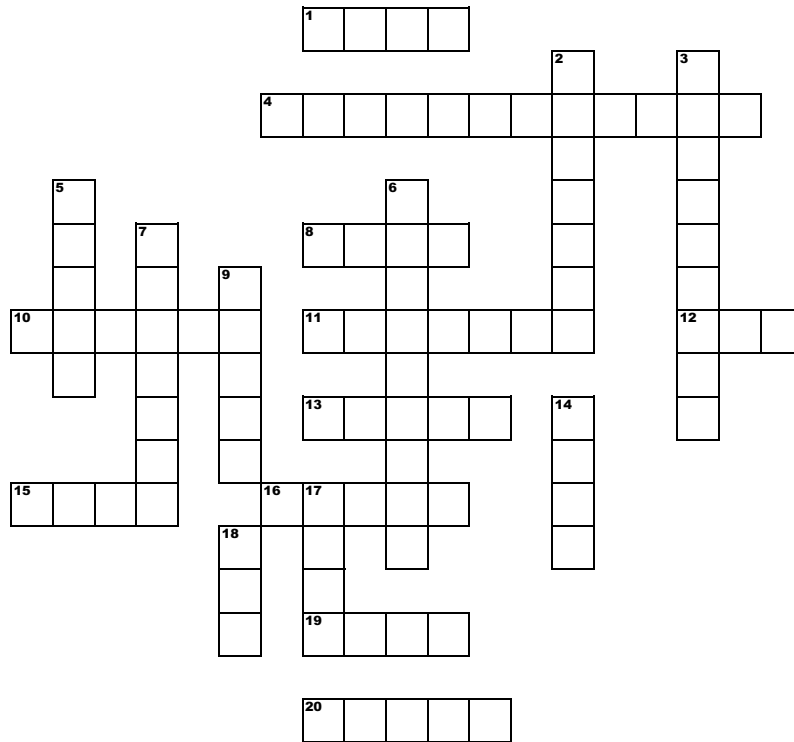


# The baker's secret



**Across**

- 1. This type of batter is thin enough to pour in a steady stream.
- 4. Products bake by dry heat in a \_\_\_ oven.
- 8. A common mixing method requires just one of these.
- 10. A mixture that is similar to a dough but has more liquid in it.
- 11. Do this the oven to ensure accuracy of cooking times.
- 12. An ingredient that adds flavor, nutrients, richness, and color.
- 13. To work dough with the hands to mix ingredients and develop gluten.
- 15. Wax in waxed paper does this when heated.
- 16. This kind of paper may melt if used as a pan liner.
- 19. This type of batter is thick and is usually spooned into pans.
- 20. This type of dough is firm to the touch.

**Down**

- 2. This mixing method is used for pastries and biscuits.
- 3. This kind of paper is recommended as a suitable pan liner.
- 5. Produce during baking as water in the product heats.
- 6. The most common sugar.
- 7. Flavoring in liquid form.
- 9. Products with this type of filling must be refrigerated to prevent spoilage.
- 14. This ingredient combines with an acid liquid to produce gas for leavening.
- 17. Cream of tartar is a powdered \_\_\_ found in baking powder.
- 18. If the \_\_\_ is too large or too small, a baked product will not be baked properly.