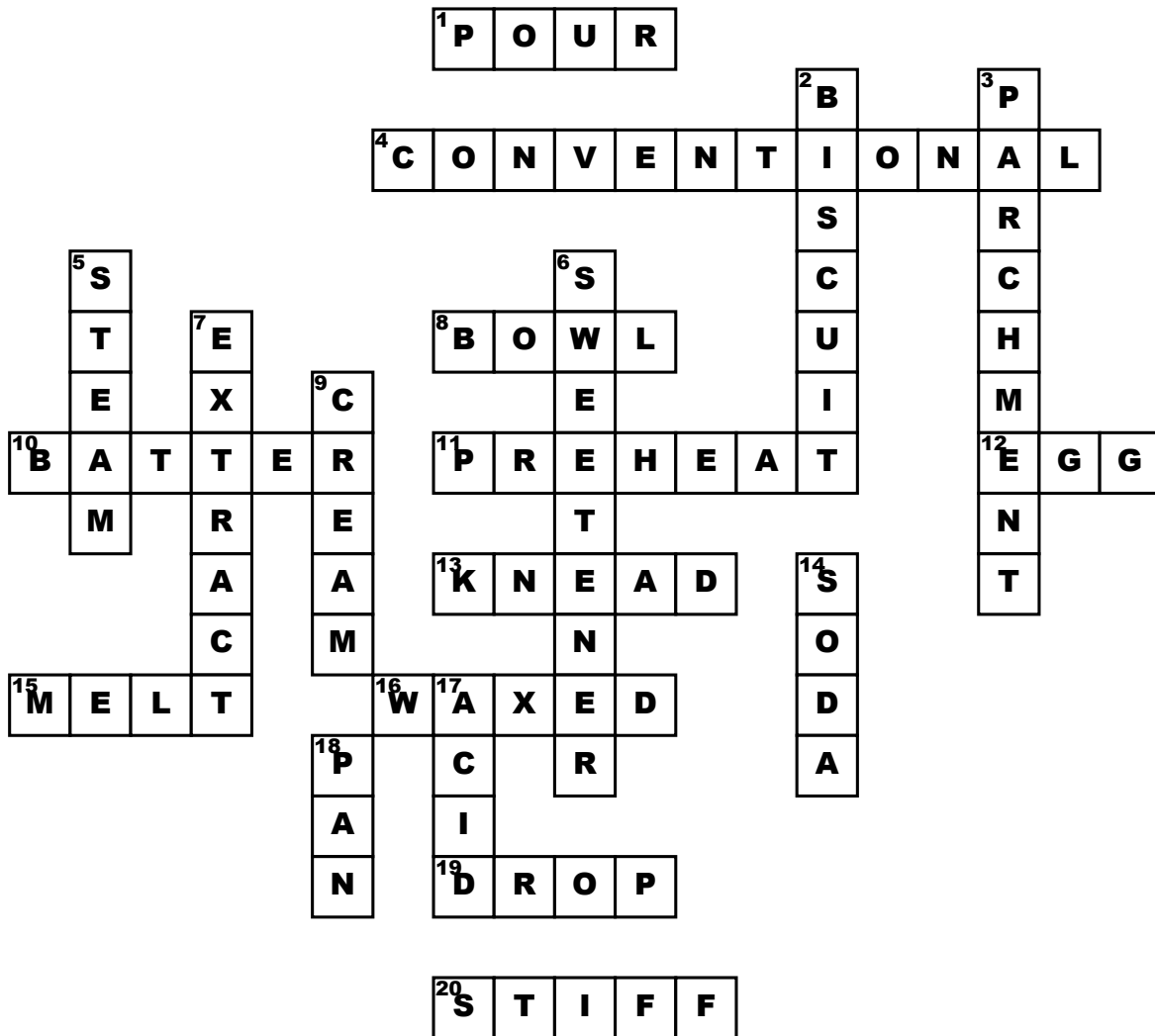


Name: _____

Date: _____

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.