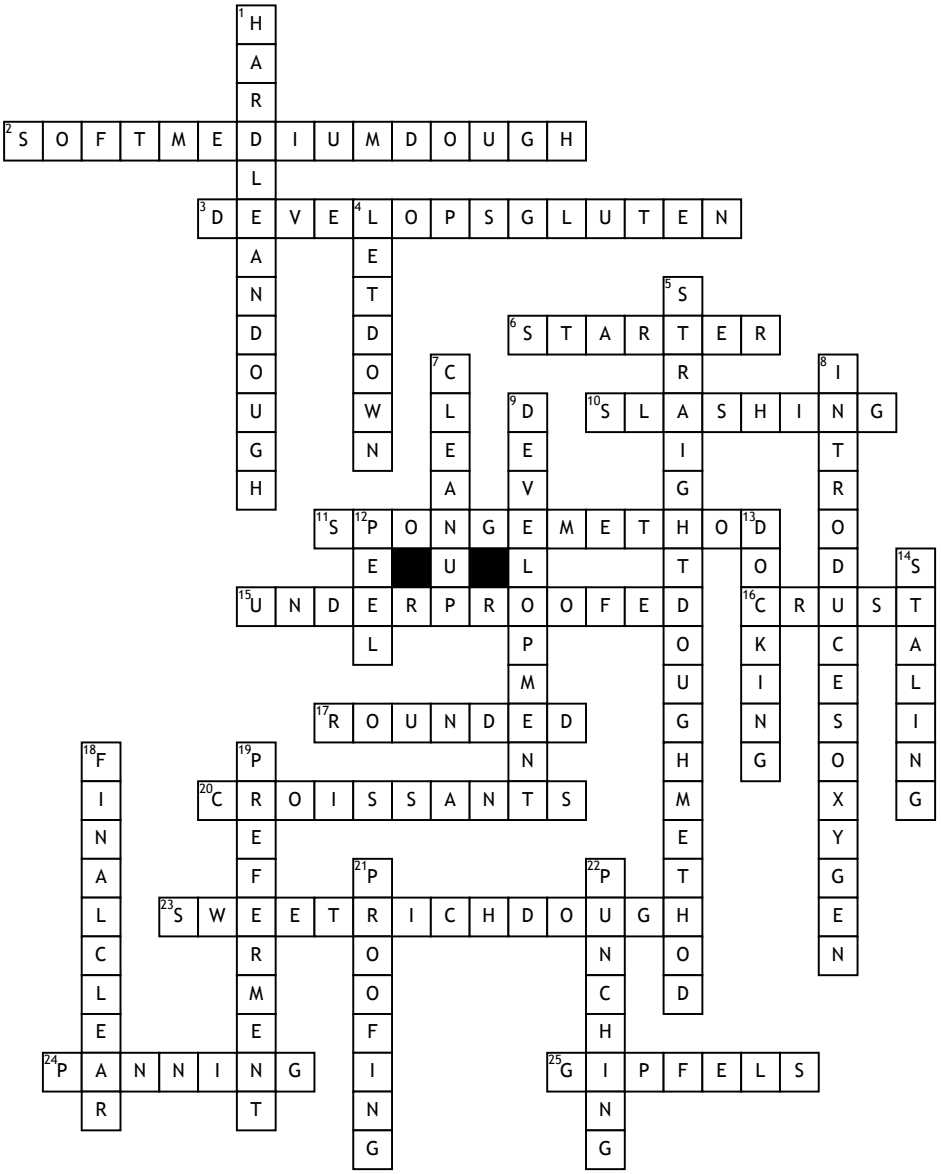
Name: _____ Date: _____

Yeast



Across

2. A _____ produces items with a soft crumb and crust
3. Any handling of the dough_____.
6. Mixture of flour, yeast, and a warm liquid that begins the leavening action.
10. Making shallow cuts in the surface of the item
11. Allows the yeast to develop separately before it is mixed with other ingredients.
15. Items that stale more quickly than those that have received proper proofing.
16. Outer surface of the bread or roll.
17. Divided dough must be _____, or shaped into smooth balls.
20. Crescent-shaped, flaky rolls.
23. Incorporates up to 25% of both fat and sugar.
24. Shaped dough is ready for_____.
25. Traditional crescents or the tighter half circles that Swiss and German bakers call _____.

Down

1. A _____ is often made solely from water, flour, salt, and yeast.
4. Condition in which the ingredients in a dough completely break down.
5. Mixture of all the ingredients together in a single step.
7. During this stage the ingredients come together into a ball around the dough hook.
8. Punching the dough_____.
9. During the longest stage of mixing and kneading.
12. A wooden board that a baker uses to slide breads onto the oven floor or hearth.
13. Process of making small holes in the surface of an item before baking.
14. Causes yeast dough products to lose their freshness.
18. This stage is reached when proper gluten has developed.
19. Process of removing a portion of the dough.
21. Allows the leavening action or yeast to achieve its final strength before yeast cells are killed.
22. Done by pressing gently and firmly, not by hitting or kneading the dough.