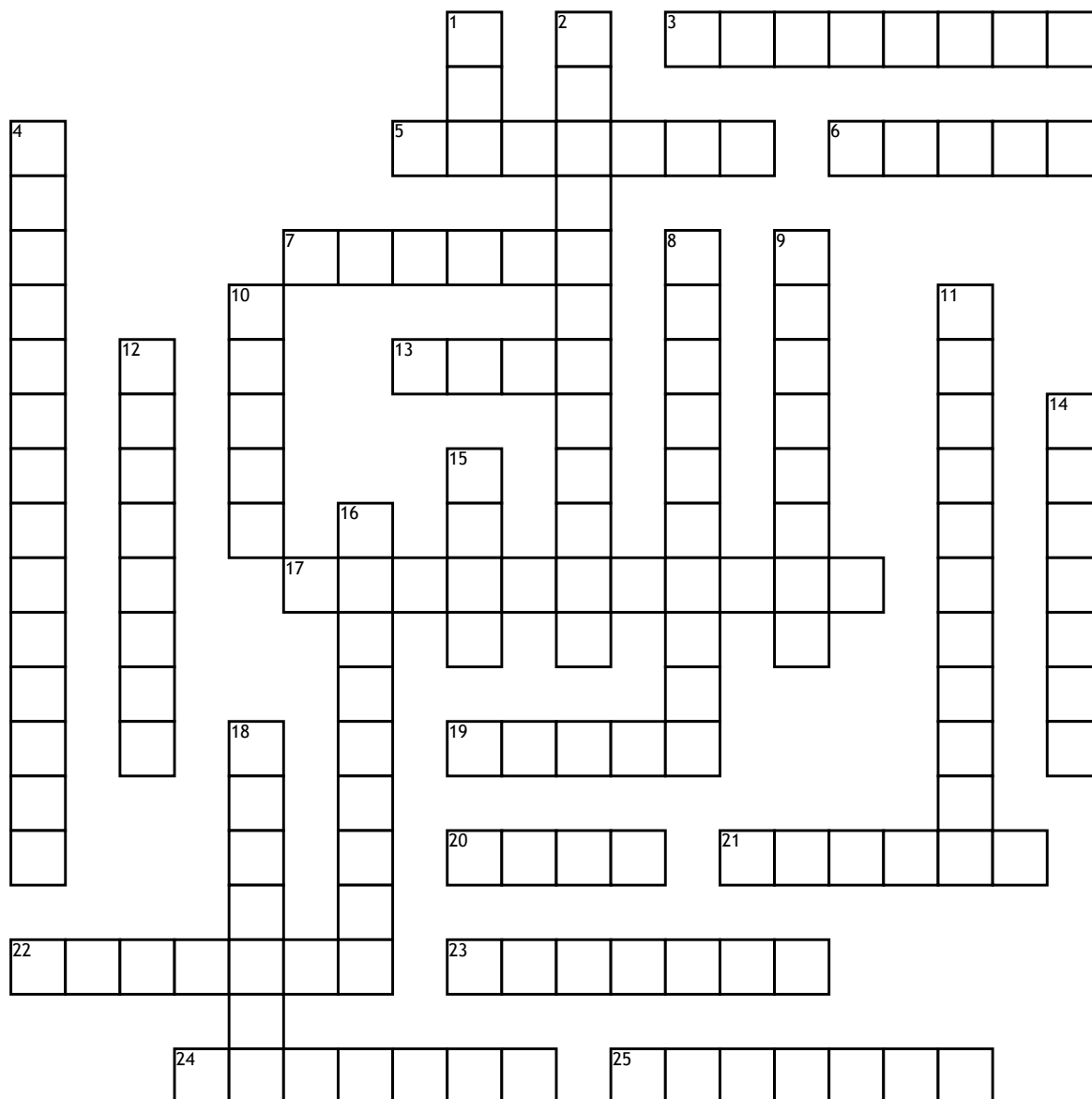


Name: _____

Date: _____

Knead Hints?



Across

3. _____ allows leavening action of yeast to achieve its final strength before baking
 5. A mixture of flour, yeast, warm liquid makes what?
 6. Whats the outer surface of a bread or roll called?
 7. The _____ method allows yeast to develop separately before its mixed with other ingredients
 13. Soft medium dough produces items with a _____ crumb crust
 17. Longest proccess of mixing and kneading
 19. Shaping forms the dough into the distinctive shapes associated with _____ products
 20. Do not _____ products while warm

21. A glastic protein that makes dough stay together
 22. The process of applying a thin glaze of liquid to the doughs surface before baking is called
 23. During _____ crust becomes moist and tough
 24. What do we use to brown baked goods?
 25. A bench box is a covered container in which the dough can be placed before _____

Down

1. Sweet rich dough consists of 25% of both _____ and sugar
 2. Whats the process called when dough rises?
 4. Avoid _____ to prevent staling

8. The process of making small holes on top of an item before baking
 9. When you make shallow cuts in the surface of the item just before naking, you are _____
 10. Dough is _____ or meal mixed with a liquid
 11. All yeast is sensitive to _____
 12. Turning sides of dough into the middle & turning the dough over is called
 14. _____ is when you place a product in the correct type of pan
 15. A wooden board that a baker uses to slide breads onto the oven floor or hearth is called?
 16. What is a starter used for?
 18. Whats it called when making small holes on top of an item before baking?