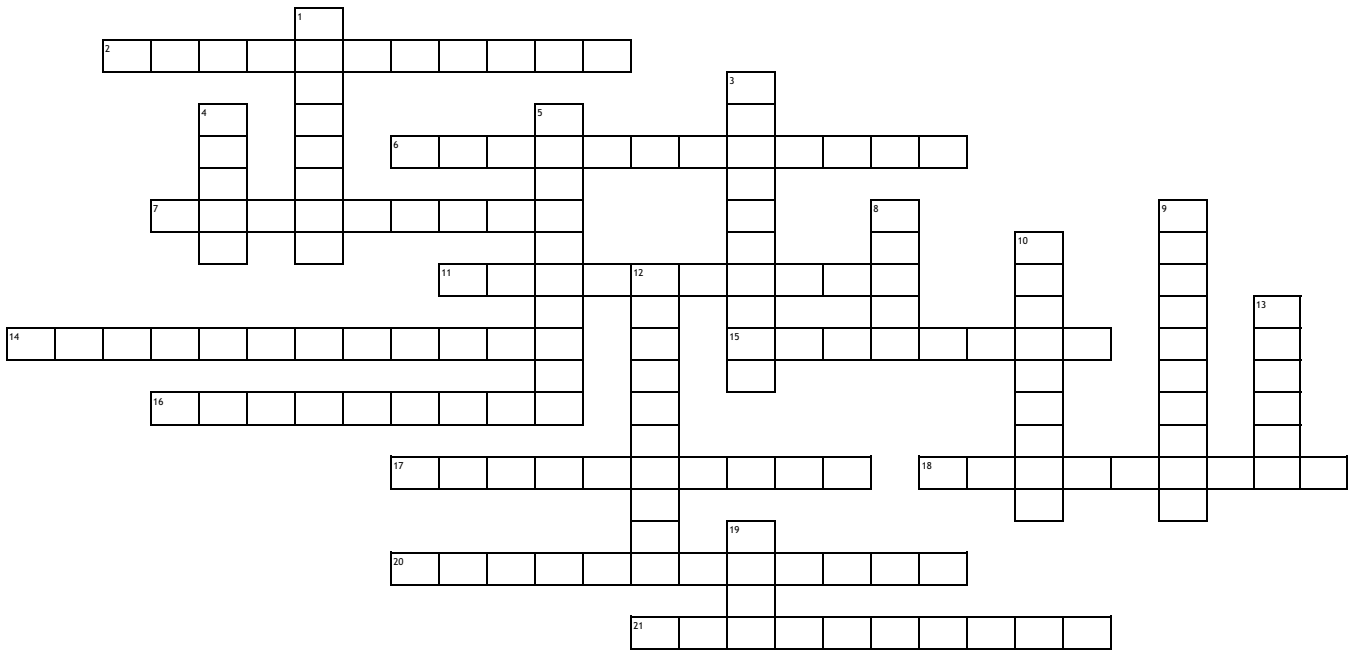


Baking and Pastry Terms



Across

2. sweetener using equal parts of water and sugar simmered until sugar is dissolved
6. used to measure large quantities of ingredients
7. used in decorating cakes so all sides can be reached
11. responsible for preparing sweet dessert items
14. knives with thin flexible blades
15. alcohol-based flavorings
16. wheat flours used in bake shops are categorized by this
17. sodium bicarbonate
18. process in which gases are trapped in dough creating small bubbles
20. process in baking when carbon dioxide and alcohol act to leaven baked goods
21. simple piece of metal or plastic with a zigzag edge

Down

1. process used to soften gelatin
3. responsible for supervising preparation of breads, cakes pies, etc.
4. finely milled wheat
5. large paddle used as a spatula
8. works preparing and baking bread
9. fats used in bakeshop
10. cone-shaped bag made of cloth or plastic
12. used to roll dough into thin sheets
13. rubbery substance that gives baked goods structure
19. comes in many different sizes and shapes