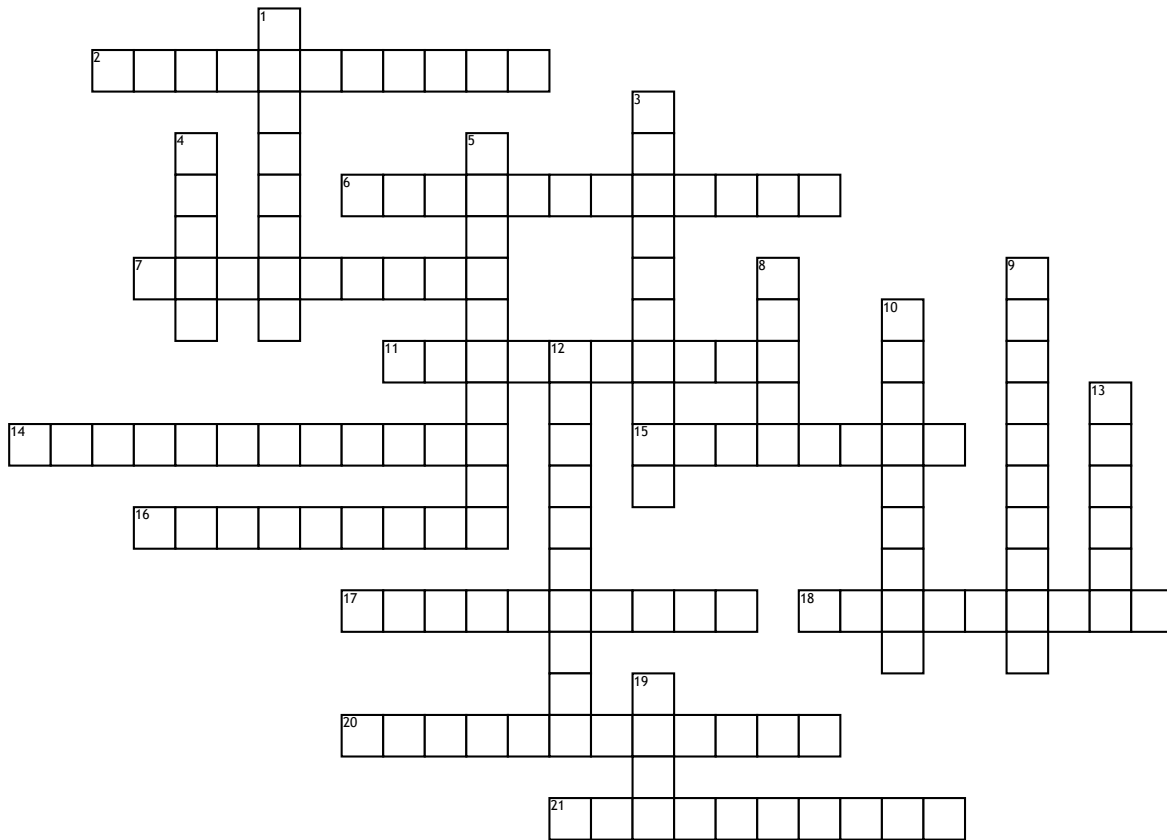


# Baking and Pastry Terms



## 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