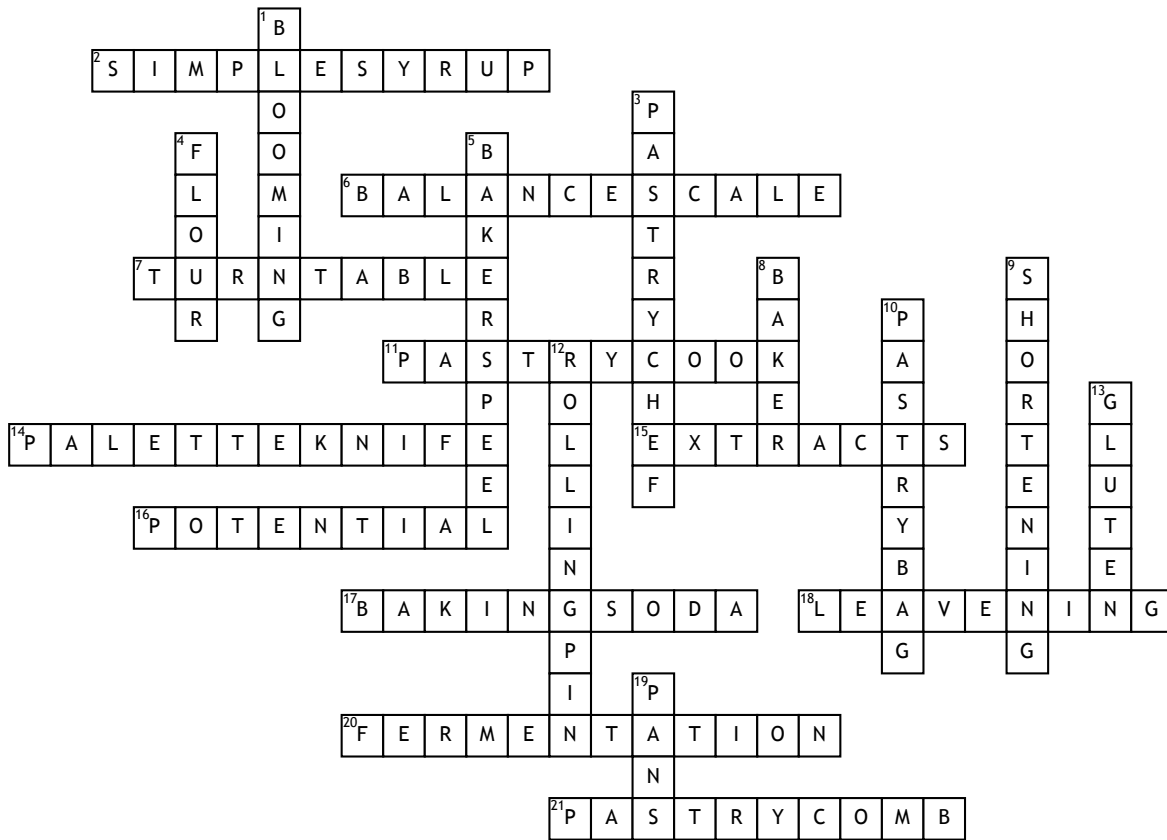


Baking and Pastry Terms



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