## Baking and Pastry Terms



## Across

2. sweetener using equal parts of water and sugar simmered until sugar is dissolved
3. used to measure large quantities of ingredients
4. used in decorating cakes so all sides can be reached
5. responsible for preparing sweet dessert items
6. knives with thin flexible blades
7. alcohol-based flavorings 16. wheat flours used in bake shops are categorized by this
8. sodium bicarbonate
9. process in which gases are trapped in dough creating small bubbles
10. process in baking when carbon dioxide and alcohol act to leaven baked goods
11. simple piece of metal or plastic with a zigzag edge Down
12. process used to soften gelatin
13. responsible for supervisiong preparation of breads, cakes pies, etc.
14. finely milled wheat
15. large paddle used as a spatula
16. works preparing and baking bread
17. fats used in bakeshop
18. cone-shaped bag made of cloth or plastic
19. used to roll dough into thin sheets
20. rubbery substance that gives baked goods structure 19. comes in many different sizes and shapes
