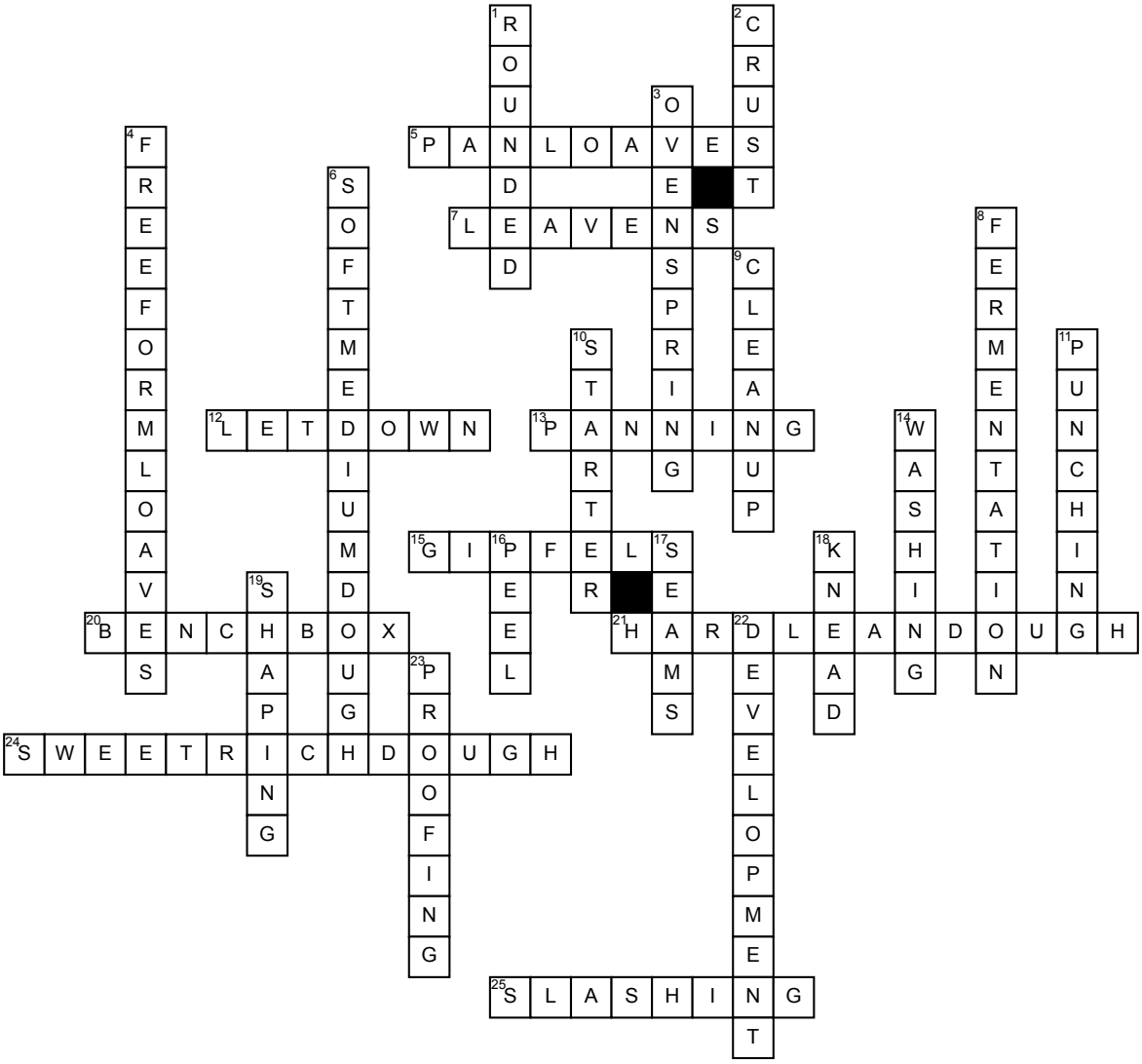
Name: _____ Date: _____ Period: _____

Let's get Bready to Crumble!



Across

5. 2. Rolled and placed, seam down, into prepared loaf pans.
7. Causes dough to rise as it fills with CO2 bubbles.
12. A condition in which the ingredients in a dough completely break down.
13. Placing dough in the correct type of pan.
15. Tighter half circles that that Swiss and German bakers call _____.
20. A covered container in which dough can be placed before shaping.
21. Produces a relatively dry, chewy crumb and a hard crust.
24. Structure is soft and heavy. Has high gluten content.
25. Making shallow cuts in the surface of the item, done just before baking.

Down

1. Divided dough must be _____, or shaped into smooth balls.
2. Outer surface of a bread or roll.
3. Final leavening effort, occurring before internal temperatures become hot enough to kill the yeast cells.
4. . Loaves shaped by hands. Ex. braided loaves.
6. 1. Produces items with a soft crumb and crust.
8. The process in which yeast converts the sugars in dough into alcohol and carbon dioxide.
9. All liquid is absorbed into the flour by this point in the continuous breadmaking process.
10. A mixture of flour, yeast, and warm liquid that begins the leavening action.
11. Action of turning the sides of the dough into the middle and turning the dough over.
14. Applying a thin layer of liquid to the dough's surface before baking.
16. A wooden board that a baker uses to slide breads onto the oven floor or hearth
17. The places where the edge of the dough meet. They should be straight and tight.
18. Work into dough with your hands. Helps develop gluten.
19. Forms the dough into the distinctive shapes associated with the yeast products.
22. The longest stage of mixing and kneading when oxygen is incorporated into the dough and gluten is developed.
23. Allows the leavening action of yeast to achieve its final strength before yeast cells are killed by hot oven temperatures.