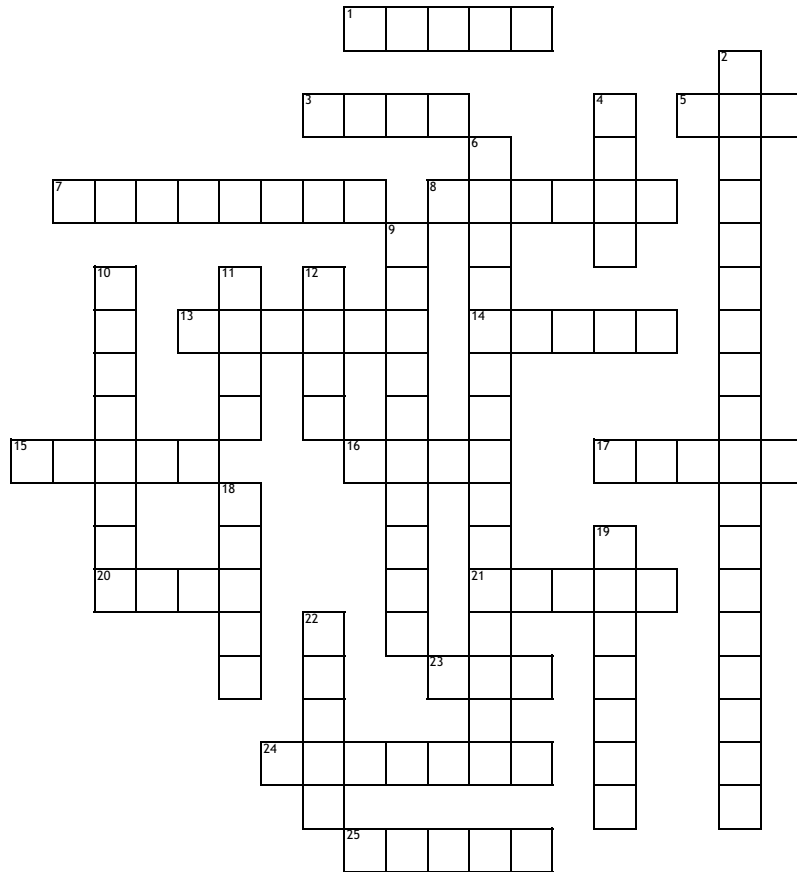


# Baking Terminology



## Across

1. To cope with a liquid, sing I sing, or jelly before or after the food is cooked
3. To heat a liquid until bubbles rise continually to the service and break
5. To stir together two or more ingredients until they are thoroughly combined
7. I temperature of about 105°F, which feels neither hot nor cold
8. To gently combine I have your mixture with a more delicate substance, such as a beaten egg whites or whipped cream, without causing a loss of hair
13. A mixture of flour, liquid, and other ingredients that is thin enough to pour
14. A soft, sick mixture of flour, liquids, fat, and other ingredients
15. To fold, push and turned out or other mixture to produce a smooth, elastic texture
16. To thoroughly combine ingredients and incorporate air with a rapid, circular motion. This may be done with a wooden spoon, wire whisk, rotary egg beater, electric mixer, or food processor.
17. To seal the edges of two layers of dough with the times of a fork or your fingertips
20. To sprinkle lightly with sugar, flour ,or cocoa
21. To cut slits in food with a knife, cutting partway through the outer surface
23. To distribute small amounts of margarine or butter evenly over the surface of pie filling ordo
24. To stir together two or more ingredients until mixed
25. To beat one or more ingredients, usually margarine or butter, sugar and eggs, until the mixture is smooth and fluffy

## Down

2. To combine dry ingredients with liquid ingredients until dry ingredients are thoroughly moistened but the mixer is still slightly lumpy
4. To beat rapidly with a wire whisk or electric mixer to incorporate air into a mixture in order to lighten and increase the volume of the mixture
6. When dough is slightly mounted, not level
9. To heat sugar until it is melted and brown.
10. Margarine, butter, ice cream, cream cheese that is in a state soft enough for easy blending but not melted
11. To cook in an oven with dry heat.
12. To combine ingredients with a spoon or whisk using a circular motion
18. To distribute solid fat throughout the dry ingredients using a pastry blender, fork, or two knives in a scissors motion
19. To drip a glaze or icing over food from the tines of a fork or the end of a spoon
22. To allow used dough to rise before baking. Or to dissolve yeast in a warm liquid and set in a warm place for 5 to 10 minutes until it expands and becomes Bubbley