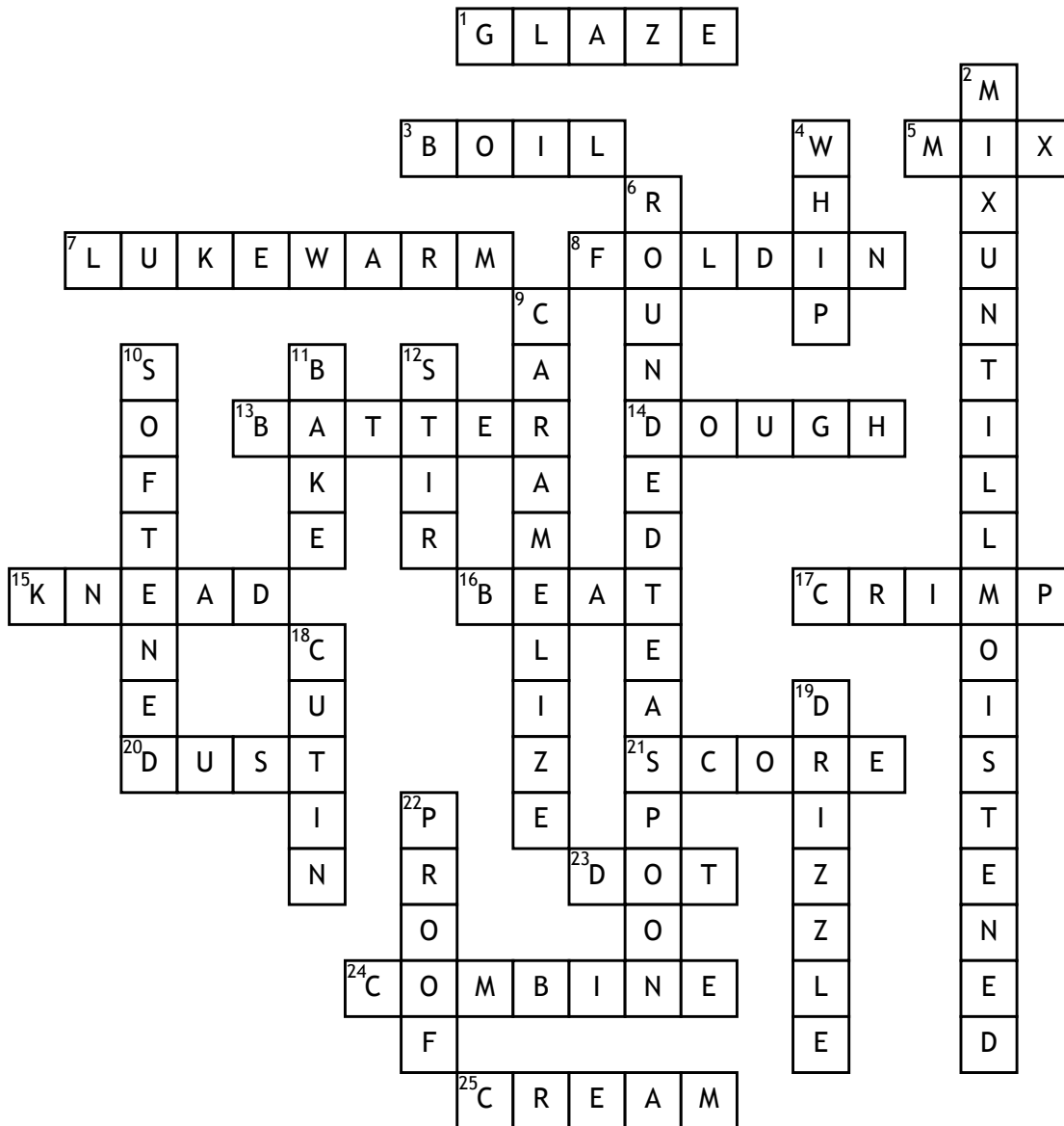


Baking Terminology



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 Bubblely