Across
3. When making muffins before pouring the liquid into the dry you need to make a ________.
7. ____________ gently to avoid tunnels
9. baking soda, baking powder, & yeast are all examples
12. ________ flour has the most gluten
13. ____________ should be very soft when making scones and doughnuts.
14. Using a pastry blender you ____________ fat to make biscuits.
15. ________ are an example of a drop batter.
17. ____________ is the leavening in popovers
20. All-purpose ________________ is used for quick breads.
21. an example of a pour batter

Down
1. ____________ flour before measuring.
2. The protein in flour.
4. Muffin tins should be ____________ lightly.
5. Leavening agents cause a product to ____________.
6. ________ is used in quick breads for sweetness.
8. A term to replace nutrients lost in refining flour form wheat.
10. Too much beating causes ____________ in muffins.
11. When making biscuits you ____________ by using the palm of your hand.
16. ____________ is needed for tenderness.
18. too much ________ makes tunnels
19. Cinnamon roll are yeast breads and biscuits are ____________ breads.