Quick Breads

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.