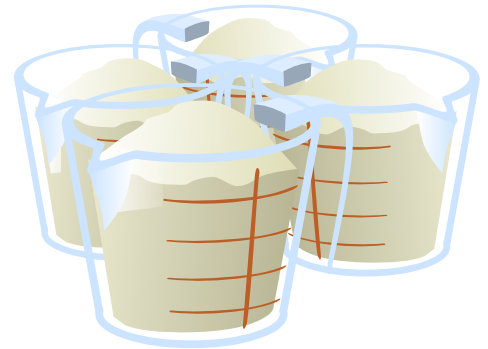
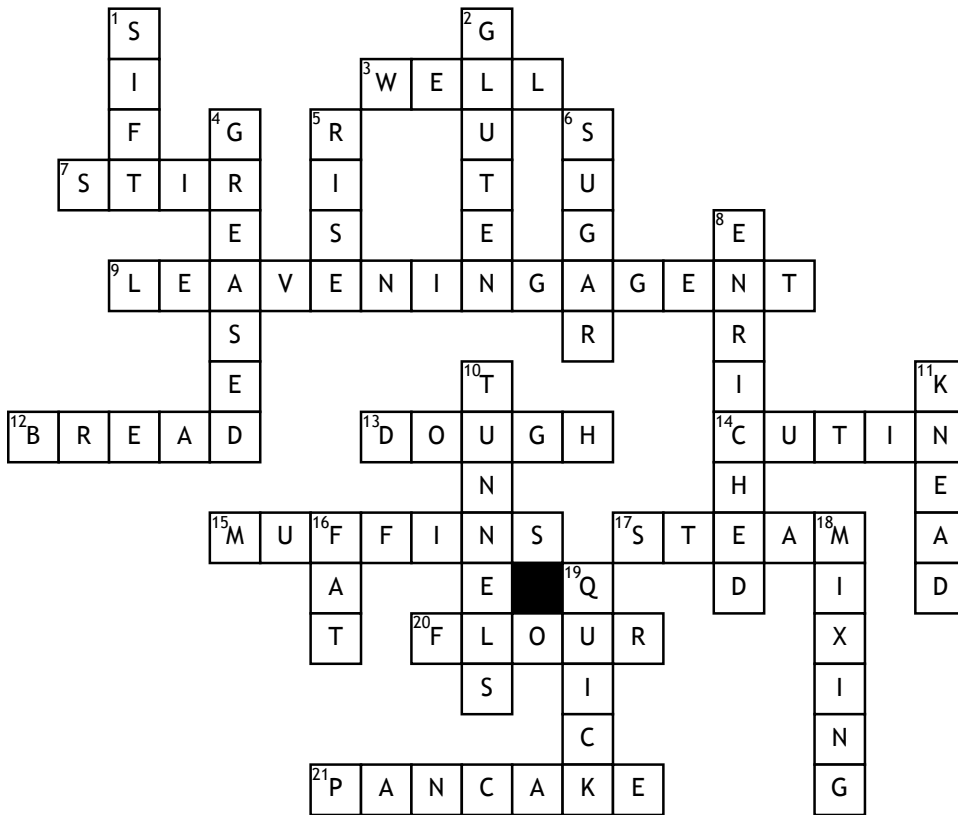


Name: _____

Date: _____

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 from 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.