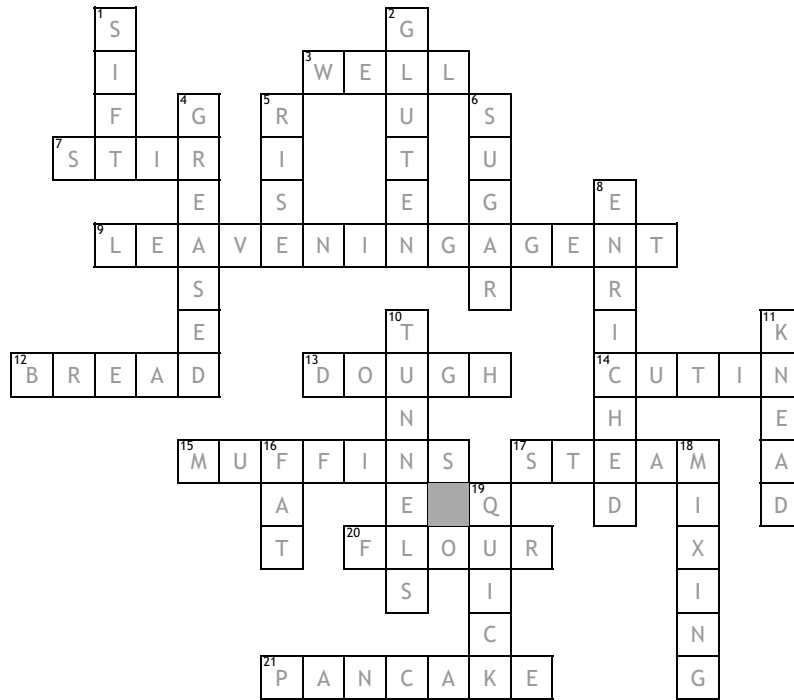


Quick Breads



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.