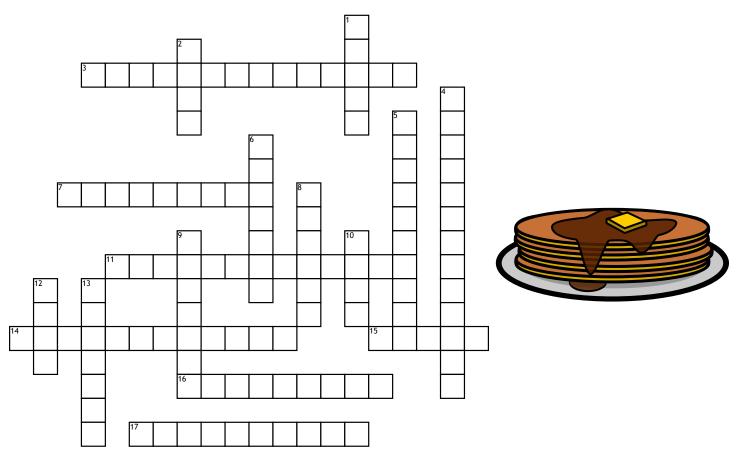
Quick Breads Crossword Puzzle



<u>Across</u>

3. Products such as yeast, baking soda, baking powder and eggs; they cause the product to rise.

7. A relative of the biscuit commonly eaten as strawberry

11. Quick breads are

14. The 2 bowl mixing method of mixing quick breads is known as _____

15. A comparison (flour to liquid). _____
16. Flour or gluten forms the _____ for most bakery products.

17. An "acidic" milk product use in baking, especially popular in the southern part of the US.

<u>Down</u>

1. To work with your hands when creating soft doughs.

2. To make a hole or indentation in dry ingredients.

4. The name of the colorless, flavorless leaving gas produced by baking soda or baking powder and liquid.

5. Is a common leavening agent used in quick breads.

6. Do not _

when combining liquid and dry ingredients when making quick breads.

8. The sticky elastic substance formed when flour comes in contact with water.

9. When muffins are over mixed they develop

10. ______ batters are a type of quick bread why have a ratio of 1 c. liquid to 2 c. flour. **12.** Pancakes and waffles are examples of _____ batters.

13. ______ are a relative of pancakes, they are richer in fat and must be baked in a special iron.