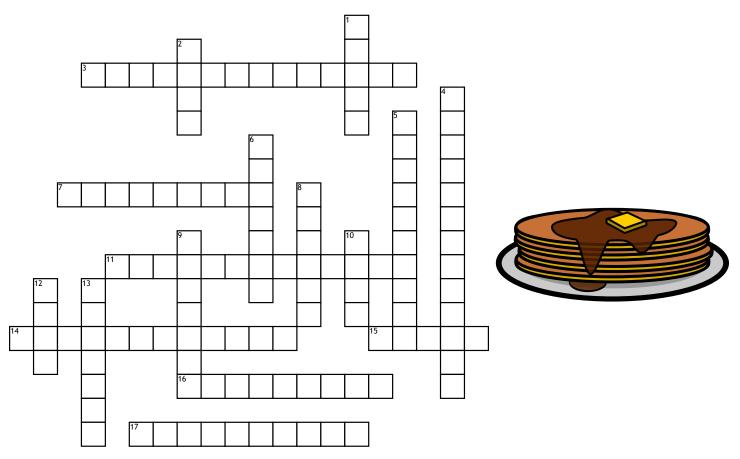
## Quick Breads Crossword Puzzle



## <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.