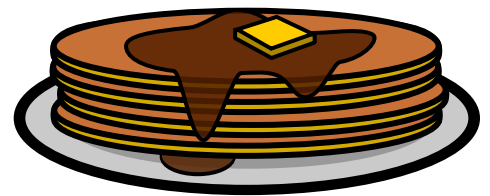
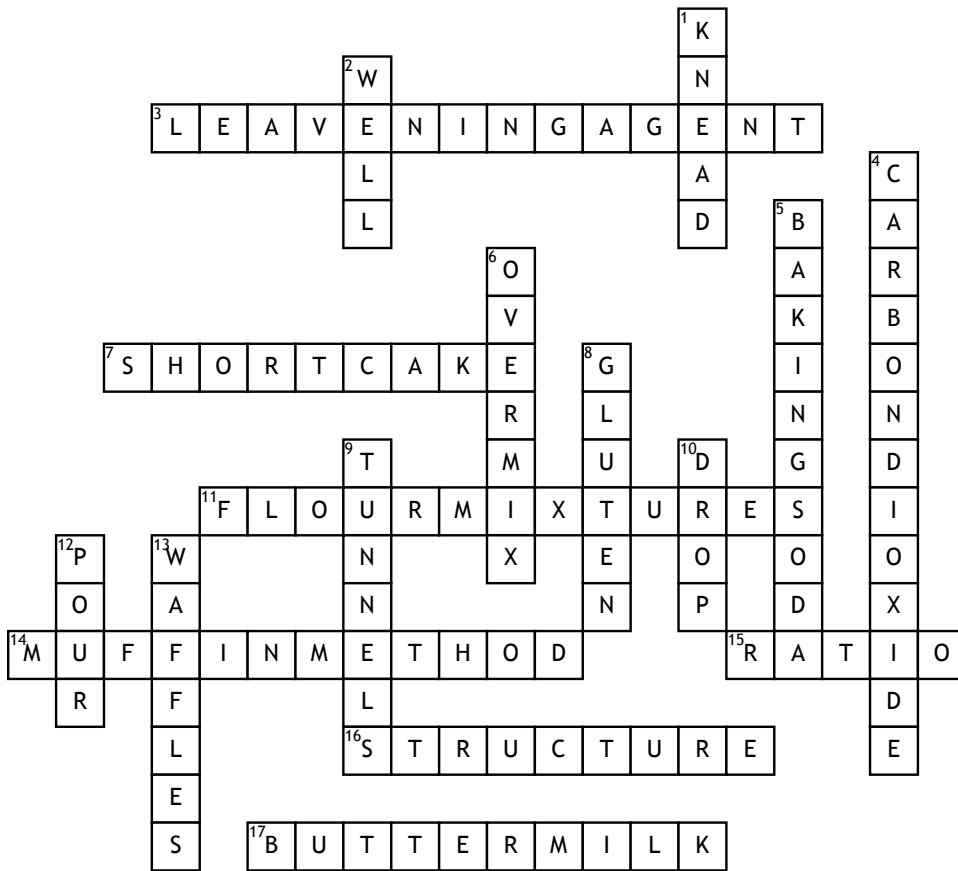


Name: _____ Date: _____ Period: _____

Quick Breads Crossword Puzzle



Across

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. _____

Down

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.