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 ______________.
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.