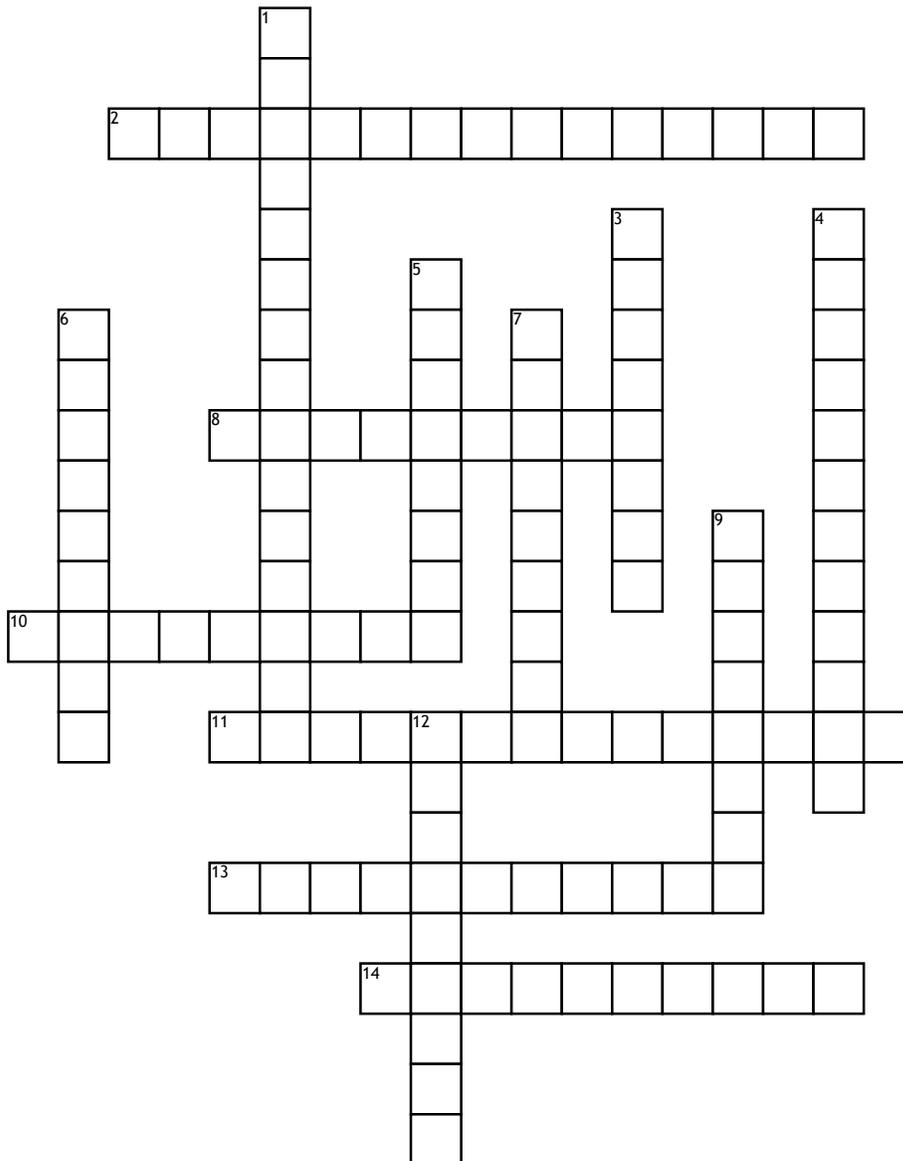


Flour and Rice Types



Across

- 2. Uses entire wheat kernel.
- 8. Made by milling white rice.
- 10. Gluten-free flour made from ground yellow corn.
- 11. Made from ground buckwheat grain, gluten free.
- 13. Made from cooked potatoes that have been dried and ground.

- 14. Contains more protein than all-purpose flour.

Down

- 1. All purpose flour with leavening agents added.
- 3. Not really rice, seed of a grass that grows in the marshes.
- 4. Treated to blend easily with liquids.
- 5. Made from ground soybeans.

- 6. Made from soft wheat.
- 7. Hull removed but contains the bran and germ as well as the endosperm.
- 9. Made from ground rye, will have some or all of bran and germ removed.
- 12. White, starchy endosperm of the rice kernel.