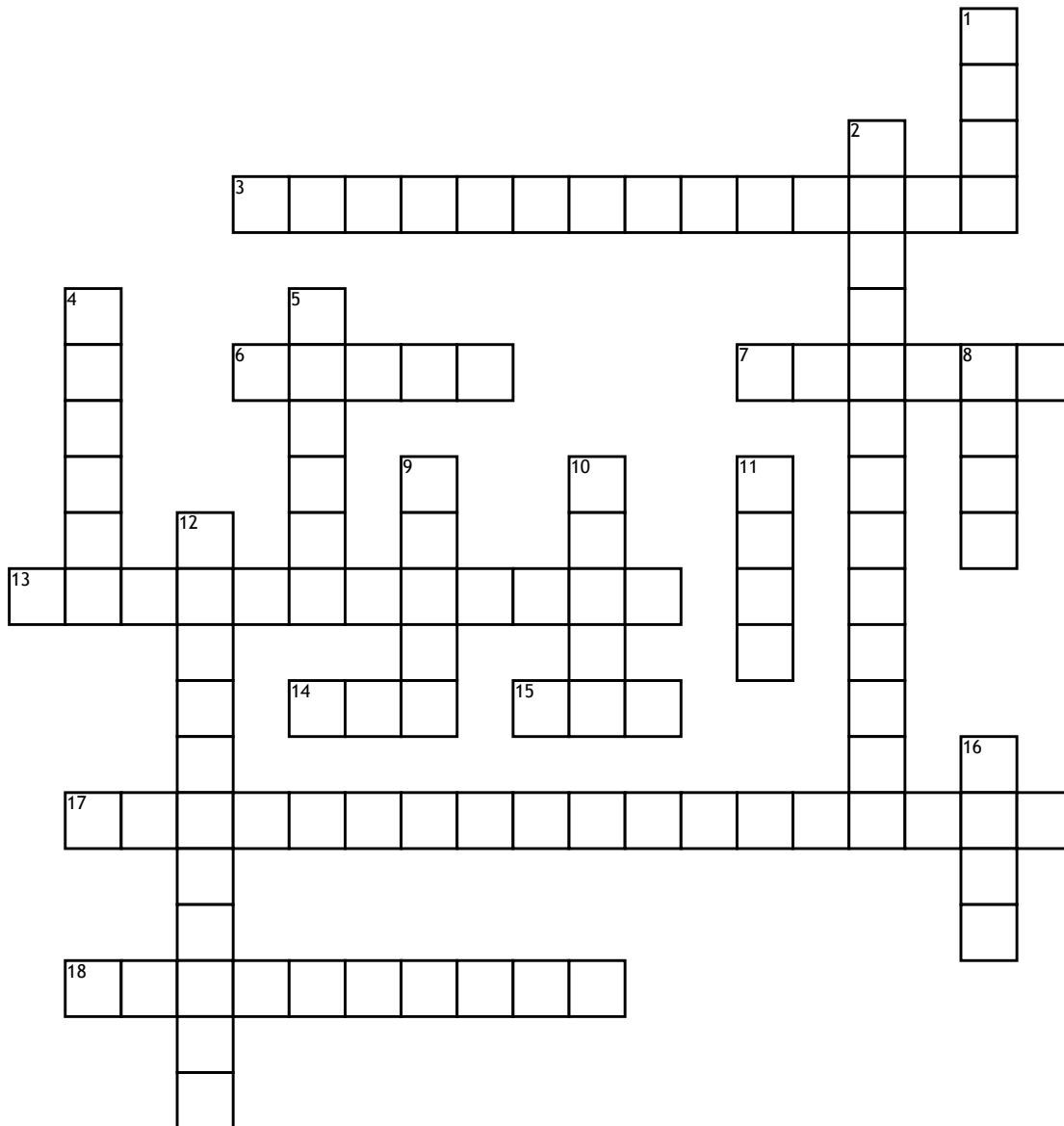


Name: _____

Date: _____

Yeast



Across

3. Yeast form that is made into granules.
 6. When cooking with which type of bakeware do you need to lower the temperature 25 degrees?
 7. Cookies should be _____ before putting them onto the cooling rack after removing them from oven.
 13. Activation of Yeast
 14. The purpose of this ingredient is the increase the yeast breads tenderness.
 15. Baking is an _____ and Science!

17. Bread flour contains higher amounts of what that will produce stronger and more elastic gluten.

18. Flour that is recommended to be used when making breads

Down

1. Which ingredient regulates the action of the yeast?
 2. Gas used to leaven yeast breads.
 4. The amount the bread needs to rise before it is ready to bake
 5. What is activated during the kneaded?

8. Which ingredient will add flavor, color, richness, and improve the structure?

9. The first step is to dissolve what in a small bowl when making yeast breads.

10. When working with yeast breads, only a small amount of what ingredient should be added?

11. When making the caramel rolls, how big were to roll the dough out to?

12. When should you take yeast breads out of the pan after baking?

16. The liquid that produces a softer crust