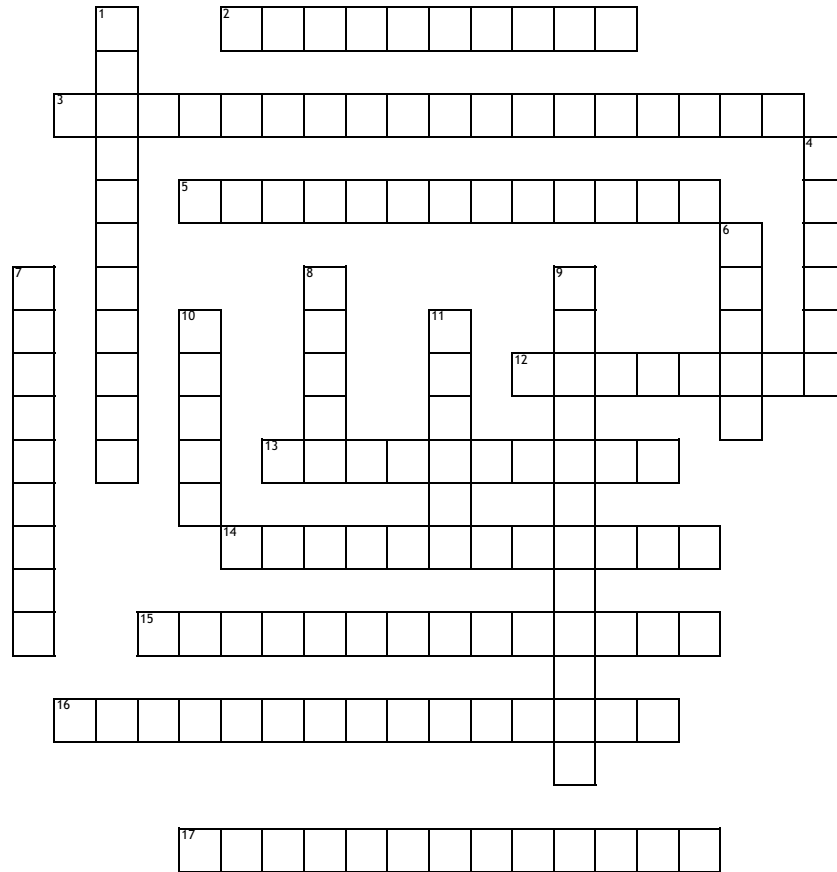


Quick & Yeast Breads



Across

- 2. A bread leavened by agents that allow speedy baking
- 3. A method of mixing yeast dough in which the yeast is first dissolved in warm water to activate growth.
- 5. A biscuit that is lightly kneaded, rolled out to an even thickness, and cut to biscuit size before baking.
- 12. A process for testing yeast.
- 13. A bread leavened with yeast.
- 14. A method of making quick breads in which liquid ingredients are lightly mixed into dry ingredients to create a batter.
- 15. A method of mixing yeast dough in which dry yeast is combined with the dry ingredients and then with a liquid.
- 16. Is used for quick breads.
- 17. Gives a flaky layering and is used for making biscuits, scones, and shortcakes.

Down

- 1. A biscuit made with more liquid in proportion to flour than a rolled biscuit.
- 4. Too much _____ makes tunnels.
- 6. Means to mix solid fat and flour using a pastry blender.
- 7. Accurate _____ is important when making quick breads.
- 8. To make slashes about 1/2 inch deep across the top of the bread.
- 9. A process where yeast and enzymes in yeast produce alcohols and carbon dioxide that break down carbohydrates.
- 10. To work dough with the hands to combine ingredients and develop gluten.
- 11. Some of the proteins in wheat flour combine with liquid to create an elastic substance.