

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.

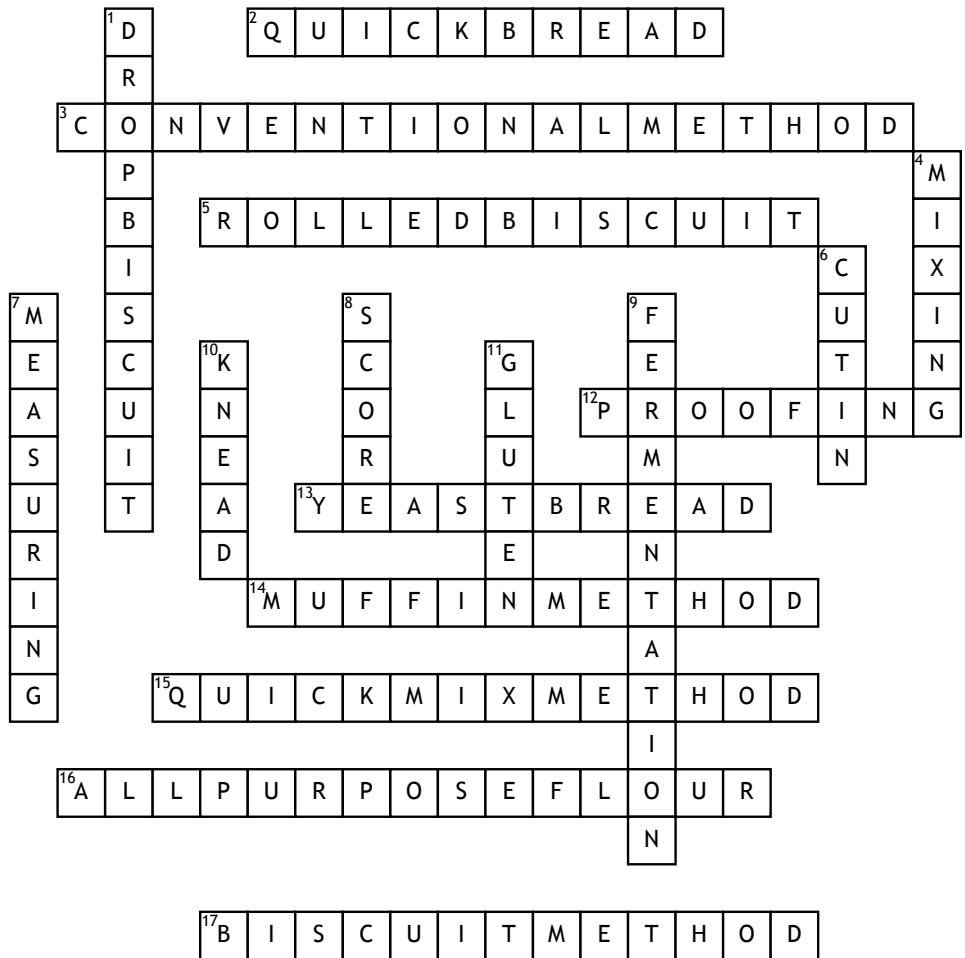
Down

1. A biscuit made with more liquid in proportion to flour than a rolled biscuit.

4. To much

_____ makes tunnels.

6. Means to mix solid fat and flour using a pastry blender.



7. WW.

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.

