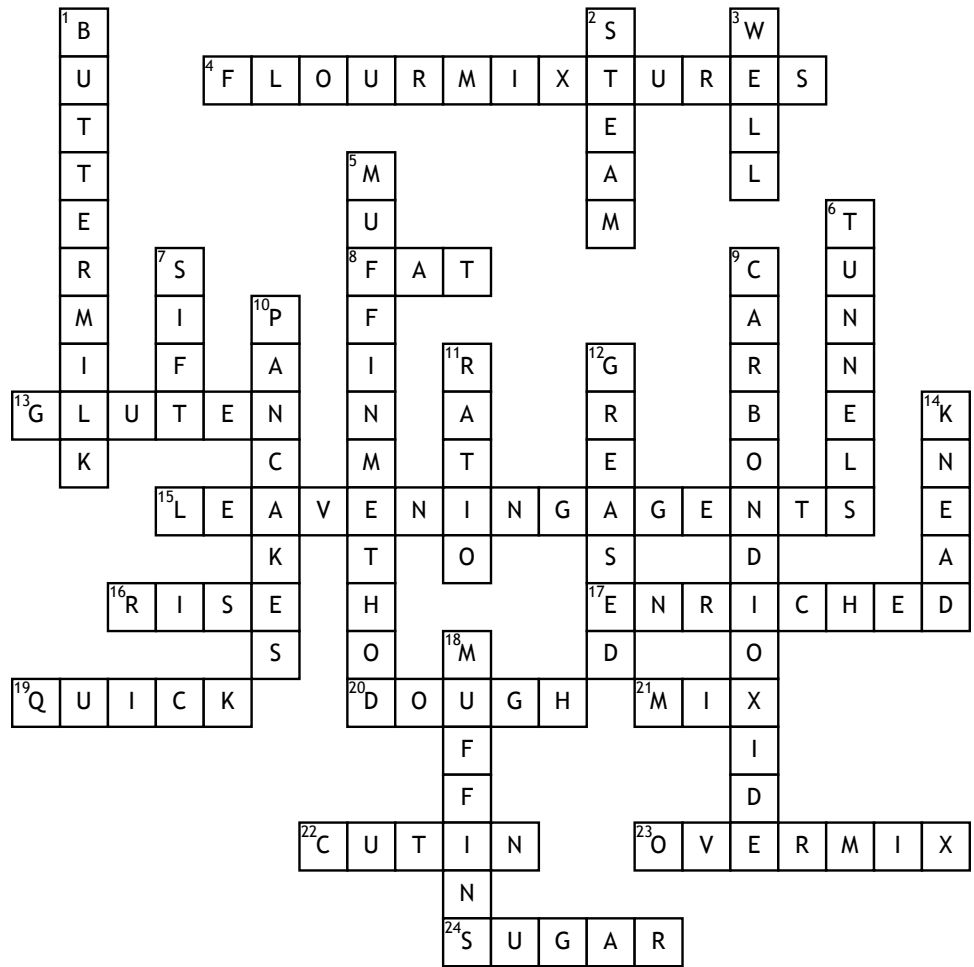
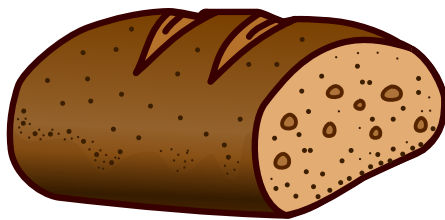


# Quick Breads



## Across

4. Quick breads are \_\_\_\_\_.
8. \_\_\_\_\_ is needed for tenderness.
13. The protein in flour.
15. Baking soda, baking powder and yeast are all examples.
16. Leavening agents cause a product to \_\_\_\_\_.
17. A term to replace nutrients lost in refining flour from wheat.
19. Cinnamon rolls are yeast bread and biscuits are \_\_\_\_\_ breads.
20. \_\_\_\_\_ should be very soft when making scones.
21. \_\_\_\_\_ gently to avoid tunnels.

22. When using a pastry blender you \_\_\_\_\_ fat to make biscuits.
23. Do not \_\_\_\_\_ when combining liquid and dry ingredients when making quick breads.
24. \_\_\_\_\_ is used in quick breads for sweetness.

## Down

1. An acidic milk product used in baking, especially popular in the southern part of the US.
2. \_\_\_\_\_ is the leavening in popovers.
3. When you make muffins before pouring the liquid into the dry you need to make a \_\_\_\_\_.
5. The 2 bowl method of mixing quick bread is known as the \_\_\_\_\_.

6. Too much mixing causes \_\_\_\_\_ in muffins.
7. \_\_\_\_\_ flour before measuring
9. / \_\_\_\_\_ is the colorless, flavorless leavening gas produced by baking soda or baking powder with a liquid.
10. An example of a pour batter.
11. A comparison (amount of flour to liquid).
12. Muffin tins should be \_\_\_\_\_ lightly.
14. When making biscuits you \_\_\_\_\_ by using the heel and palm of your hand.
18. \_\_\_\_\_ are an example of drop batter.