

Name: _____

Date: _____

Science of bread making

O K R A I S I N G A G E N T J R Y
J K T Y V A C Q B C C O U K J U D
M E S J C J N S U G A R Q Q B O E
K V A N X I U G K F U Z O Y Z L D
X J E S E Z Z C X K Y S T G B F I
P U Y T X C N H U U N N F N N D X
E E O I A I C Y F I E U Q I T A O
V R O W M T Z A W M I R K V A E I
P I E A E L O W R D G J N O I R D
W Z T R B X G E D B G V E R P B N
L I T M H K F E E L U U A P D G O
V S Z C I T S A L E S L D G V N B
D Q U A J I M N X M R W I L L O R
J O Y T R U L U B T S I N U Q R A
X V U N K J C Z H K X T G T T T C
K Q R G S X V W V A T D A E D S A
W B R X H K N R I Q R X R N E Q O

Strong bread flour

Vitamin C

Proving

Protein

Yeast

Carbon dioxide

Kneading

Ferment

Gluten

Dough

Raising agent

Stretch

Elastic

Sugar

Rise