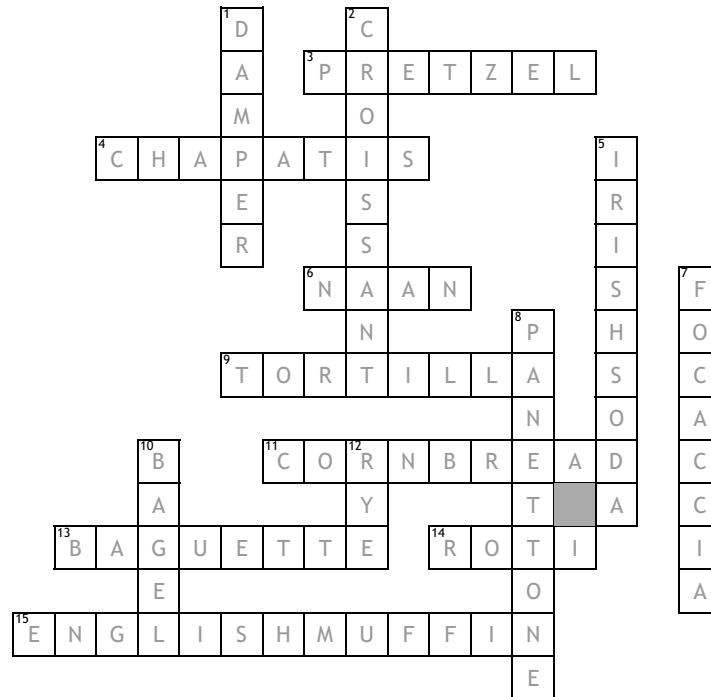


Breads Around The World



Across

3. Often boiled briefly before baking. The dough is twisted into shape, a German bread.
4. Popular Indian flat bread made with wheat flour. Instead of being baked. Toasted over a griddle till they are freckled gold.
6. A leavened, oven-baked flatbread found in the cuisines Central Asia. Yogurt is used to make a smooth, elastic dough, and is cooked on the sides of a tandoori oven.
9. Used to prepare many Mexican dishes like tacos, enchiladas, burritos, and wraps.
11. A bread made from ground maize or corn. It is popular in the United States.
13. A long, narrow French loaf.
14. Unleavened flat bread, similar to chapatti, which is made in almost every part of India, and is also popular in the Caribbean.
15. A small, round, flat type of yeast-leavened bread which is usually sliced horizontally and toasted.

Down

1. A traditional Australian bush bread that was once cooked over in the hot coals of a campfire
2. A French crescent-shaped roll made of sweet flaky yeast dough, eaten for breakfast.
5. traditional bread of Ireland. Main ingredients are flour, baking soda, salt, and buttermilk. Sodium bicarbonate or baking soda is used as a leavening agent instead of yeast.
7. A flat oven-baked Italian bread made of strong (high-gluten) flour, oil, water, salt and yeast. It can be used as a side to many meals, as a base for pizza or as sandwich bread.
8. A rich Italian bread made with eggs, fruit, and butter and typically eaten at Christmas.
10. First boiled for a short time in water and then baked. The bread has a hole in the middle. Popular in Canada and the US.
12. This dark and hearty bread comes from Germany.