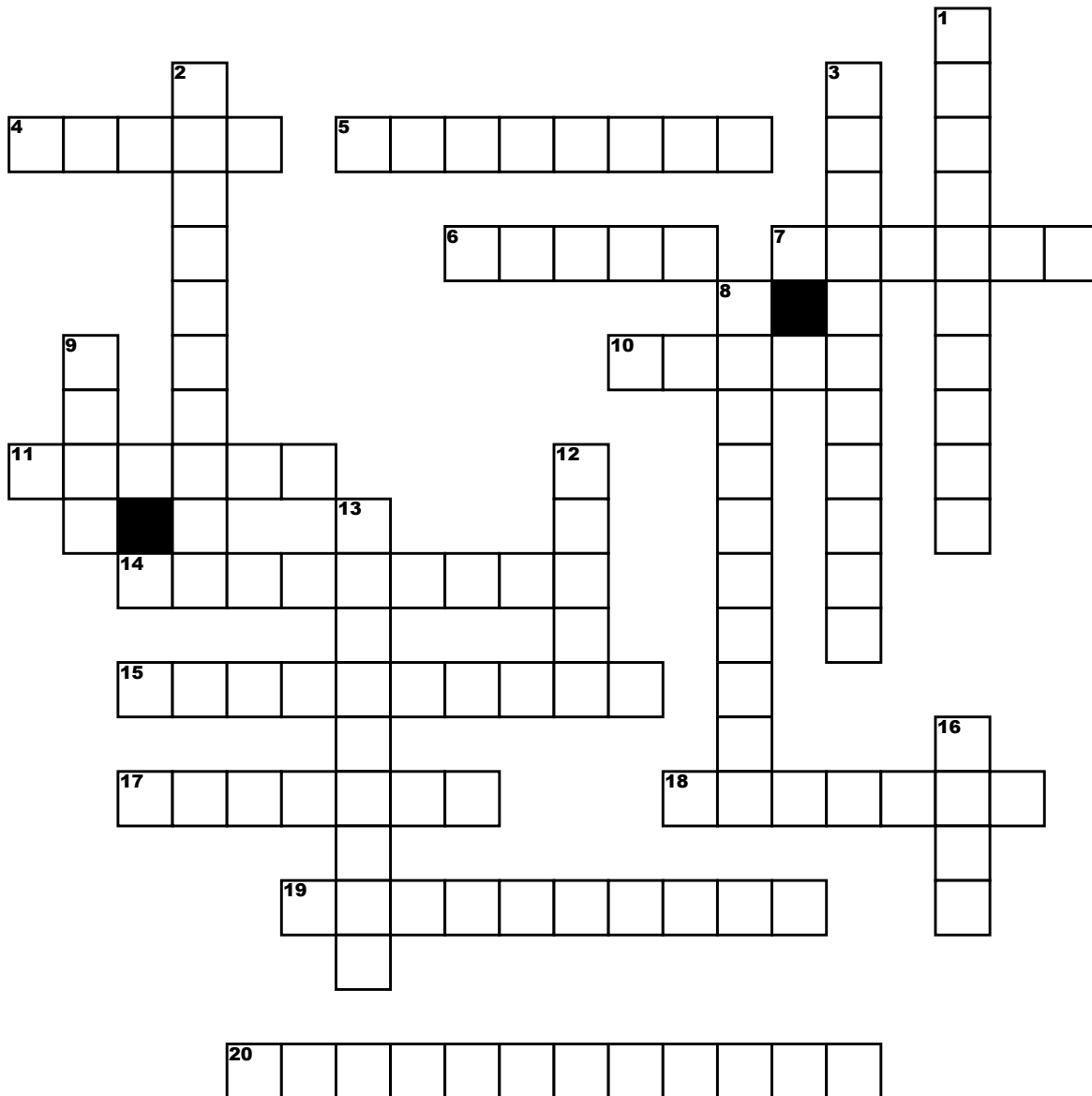


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Bakeshop Ingredients



## Across

**4.** Important in the production of fillings, toppings, dessert sauces and cold desserts

**5.** Concentrated sugarcane juice

**6.** Expands to 1,100 times its original volume.

**7.** alone, when added to a liquid, thickens but does not solidify or gel

**10.** Leavening agent in breads, dinner rolls, Danish pastries and similar products.

**11.** The most important nut in the bakeshop

**14.** Manufactured from various hydrogenated animal and vegetable fats

**15.** commonly used for porridge, made by steaming oat grains to soften them and then flattening them between rollers

**17.** Most important flavoring in the bakeshop

**18.** a water soluble protein extracted from animal connective tissue

**19.** Fresh liquid milk which has been cultured or soured by bacteria.

**20.** The process by which yeast acts on sugars and changes them into carbon dioxide gas and alcohol

## Down

**1.** Intentionally flavorless

**2.** Sodium Bicarbonate

**3.** A mixture of equal parts dextrose and levulose

**8.** The process of heating milk to kill disease causing organisms

**9.** The part of an egg that is high in both protein and fat

**12.** Considered an ancestor of modern wheat

**13.** A weak or low protein flour made from soft wheat

**16.** Next to water, the more important liquid in the bakeshop