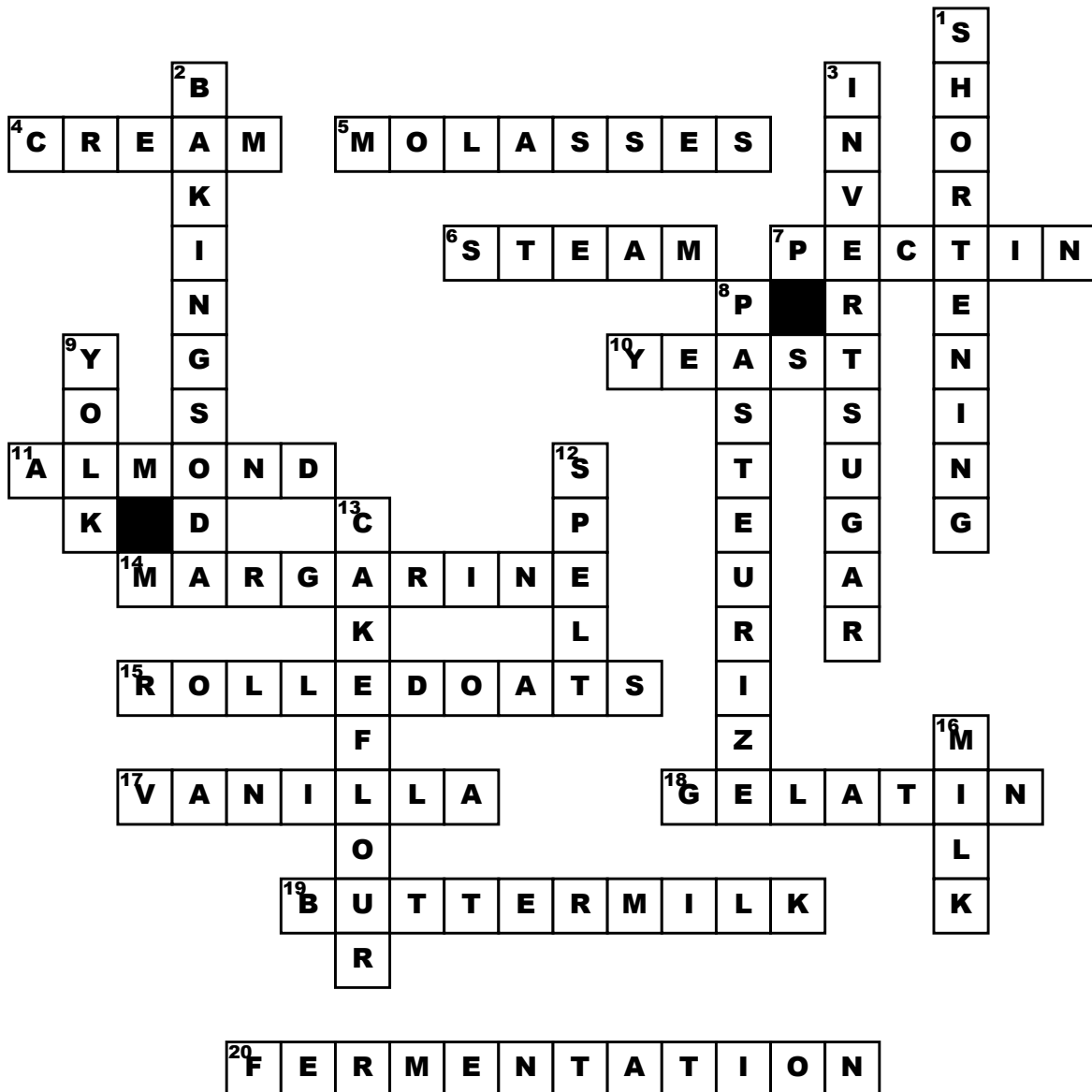


Name: _____

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 and 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