Across
2. Provides moisture, activates yeast
4. deep fat fried dessert
8. bacteria used in bread
12. substitute for water as liquid
15. the process of rising
16. class of bread
17. yeast is this type of organism
18. water does this to yeast
19. mixing dough with hands
20. how to find out if dough has been kneaded enough

Down
1. used for structure in bread
3. molding dough
5. what consistency should dough have after kneading
6. salt is used to inhibit ______?
7. how many classes of bread are there
9. Adds Flavor, inhibits yeast fermentation
10. when the bread rises
11. yeast must be _____, not dead
13. feeds yeast
14. dough should _____ in size after rising