

Name: _____

Date: _____

Yeast Breads

Across

3. The _____

_____ of water is very important when making bread.

4. At what temperature does fermentation stop?

7. What do you do to see if the dough has been kneaded enough?

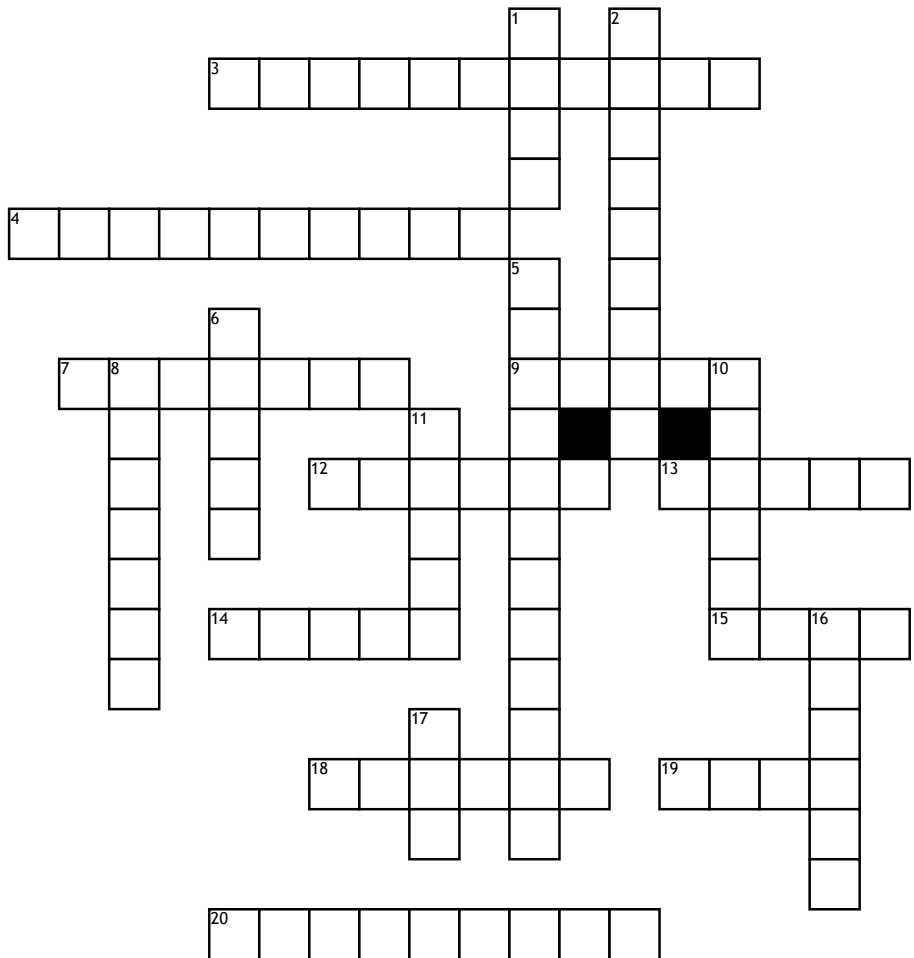
9. To create a _____ loaf, cup your hands around the dough.

12. The three classes of bread are Deep-fat-fried, rolls, and _____?

13. What causes the crust to brown?

14. Different types of _____ have different amounts of gluten.

15. What causes richer flavor?



18. The more you knead, the less _____ you will have.

19. If _____ isn't added to yeast bread, the dough will be very sticky.

20. Milk provides many _____ that are not in water.

Down

1. When making a round roll, where should it fit in your hand?

2. After kneading, the dough should resemble _____.

5. What is the process in which yeast breaks down sugars?

6. What causes the bread to rise?

8. When making an oval loaf, what shape should be made?

10. The dough should _____ in size.

11. Too hot of _____ can kill the yeast.

16. What are the starch grains in the flour trapped by?

17. Yeast converts sugar and flour into _____.

