

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

### Across

\_\_\_\_\_ of  
water is very important  
when making bread.

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

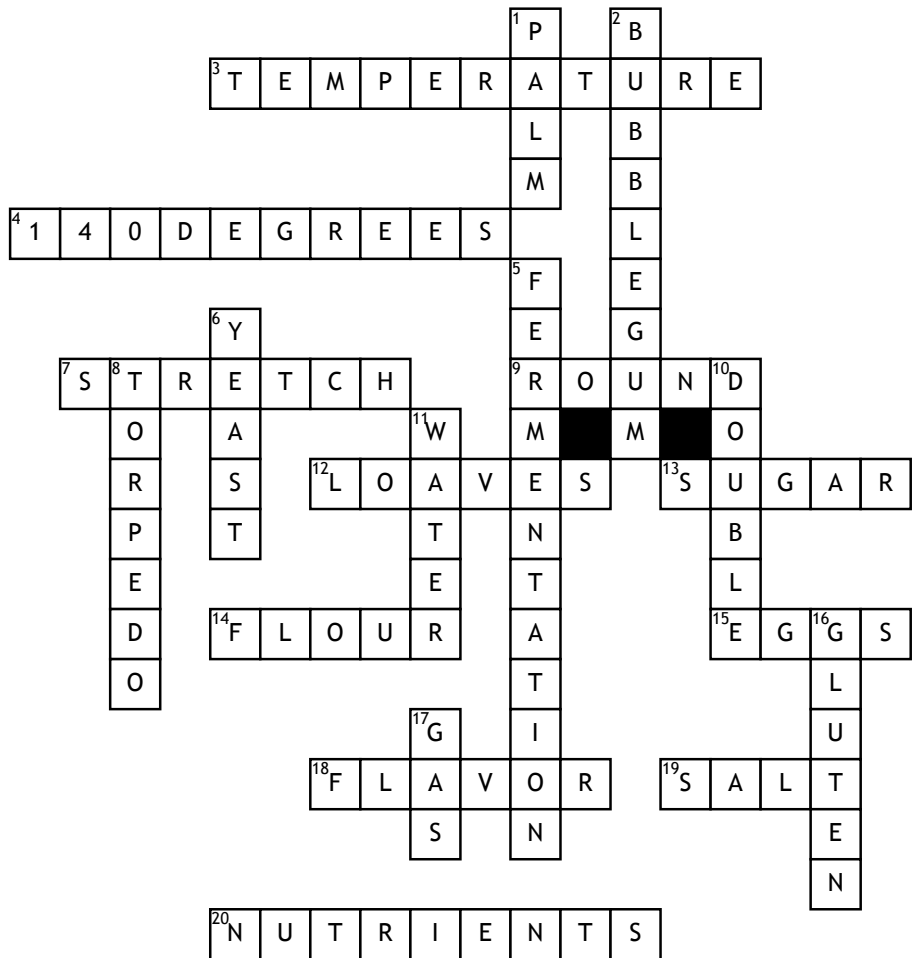
**9.** To create a \_\_\_\_\_ loaf, cup your hands around the dough.

**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 \_\_\_\_\_.