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 ______.