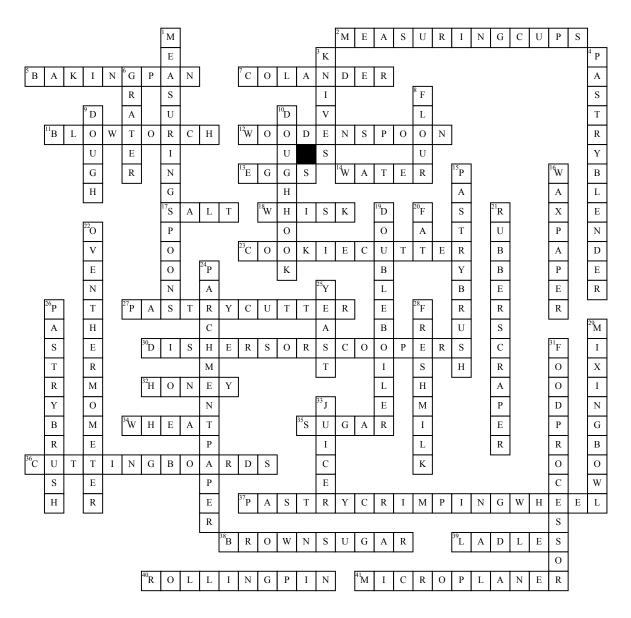
CROSSWORD PUZZLE BREAD & PASTRY



Across

- 2. used for liquids which is why there is usually a lip on the top.
- 5. Pan Used for baking
- 7. This utensil comes in plastic as well as aluminum and stainless steel with feet to hold it above a surface
- 11. Used to heat the sides of pans
- 12. A long handled spoon is required
- 13. add food value, color and flavor to breads
- 14. is the most important liquid
- 17. an important ingredient in bread baking because it slows rising time allowing the flavor of the dough to
- 18. The silicone ones have the added bonus of scraping the sides of bowls like a rubber spatula.
- 23. great for making themed cookies
- 27. used to cut dough into strips.
- **30.** These are used for portion control and ease of shaping or dropping bakery items.
- 32. Romans Sweetener

- 34. Ancient grain ground into flour and used to make non-gluten-free foods including bread, pasta and pastry
- 35. Common Sweetener
- 36. boards come in a variety of sizes and weights
- 37. used to cut dough to have a decorative edge.
- 38. Used for caramelizing
- 39. useful for portion control or to move liquids.
- 40. type of cylinder to roll out dough.
- 41. used to grate citrus rinds, chocolate, nutmeg, etc.

- 1. used to measure small amounts of ingredients.
- 3. Used for cutting ingredients
- 4. you could make a smoothie with
- 6. uses in the kitchen but I favor a microplaner for the baking/pastry kitchen.
- 8. Wheat is the most common type of flour used in bread baking
- 9. Flour mixture for bread and pastry
- 10. Use the flat paddle to mix the ingredients

- 15. This tool makes it easy to apply egg washes and thin glazes, and ensures even application.
- 16. can be used for lining baking pans or storing baked goods so they don't dry.
- 19. This specialized piece of equipment consists of one pan seated inside of a second pan with room for water.
- 20. slows moisture loss, helping bread stay fresh
- 21. Because it's flexible, you can scrape dough from the sides of the bowl without scratching it.
- 22. ovens have dials or buttons that you push
- 24. This particular baking tool has a number of different uses
- 25. Essential ingredient for bread
- 26. This made it difficult to use the same brush for cooking and baking.
- 28. Milk from cow no added nothing removed
- 29. Any sturdy, 4-quart capacity bowl is fine.
- 31. puree as good as a blender and nuts can be turned into butters or cut too finely in seconds.
- 33. simple version were the cut citrus fruit