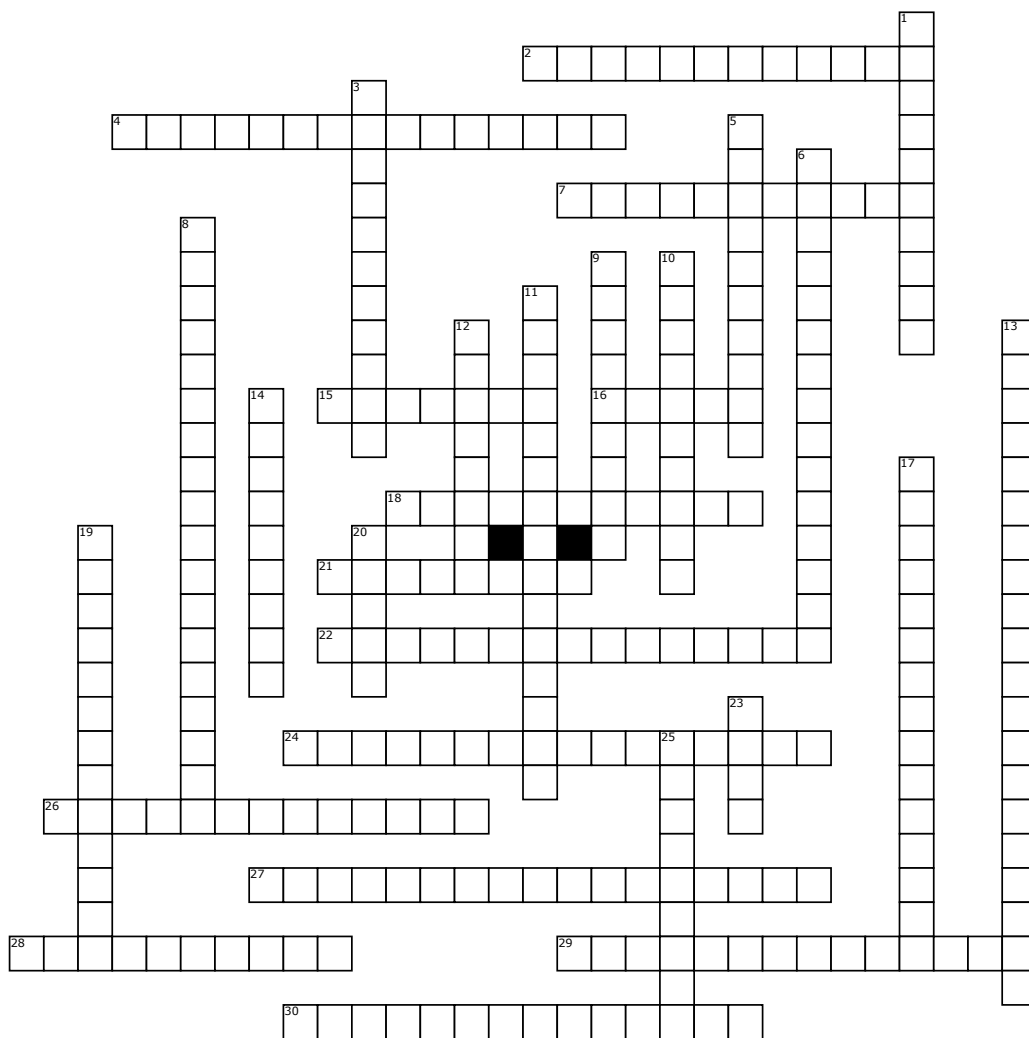


Name: _____ Date: _____

Bakeshop Ingredients



Across

2. _____ has larger crystals than granulated sugar.
 4. _____ is a blend of hard and soft wheat.
 7. Fats used in the bakeshop are often referred to as _____.
 15. _____ is used to thicken various sweet and savory preparations.
 16. _____ is finely milled wheat.
 18. _____ is the fat extracted from chocolate liquor.
 21. _____ is the liquid that remains after refined sugar is extracted from sugarcane juice.
 22. _____ is a convenience product made by adding salt and chemical leavening to all-purpose flour.
 24. _____ are mixtures of various grains used to produce specialty breads.
 26. _____ is granulated sugar that is ground to a fine powder.
 27. there are two types of leavening agents- _____ Leavengers and _____

28. _____ is a blend of hard, high-protein wheat that is milled primarily for commercial bakers.
 29. A common most used extract is _____

30. _____ is extremely fine, granulated sugar with no additives.

Down

1. _____ is granulated sugar with added molasses.
 3. _____ is a dry powdered form of chocolate liquor with most of its fat removed.
 5. _____ is used in baking and pastries.
 6. _____ has high protein and low starch content.
 8. There is _____ & _____ Shortenings.
 9. _____ is fine-textured, silky flour milled from soft wheat with low protein content.
 10. Most bakeshops have many different types of _____.
 11. _____ is the most common form of sugar used in the kitchen and bakeshop.
 12. Alcohol-based flavorings are called _____.
 13. _____ is pure chocolate liquor with no added sugar.

14. _____ is extracted from the starchy part of corn.

17. _____ sometimes called graham flour, is made by either grinding the whole-wheat Kernel.

19. _____ is chocolate made without milk.

20. _____ is formed from flower nectar's gathered by bees.

23. _____ are one of the most expensive products in the kitchen.

25. _____ is the process in which gases are trapped in dough creating small bubbles that give baked goods a light and airy texture.

Word Bank

Nuts	Corn Syrup	Shortenings	High-gluten Flour	Whole Wheat Flour
Molasses	Sweeteners	Powdered Sugar	Gelatin	Unsweetened Chocolate
All-Purpose Flour	Sanding Sugar	Granulated Sugar	Bread Flour	Cocoa Butter
Chemical and Yeasts	Extracts	Flour	Leavening	Animal and Vegetable
Cake Flour	Superfine Sugar	Self-Rising Flour	Vanilla Extract	Honey
Dark Chocolate	Brown Sugar	Chocolates	Cocoa Powder	Multigrain Flours