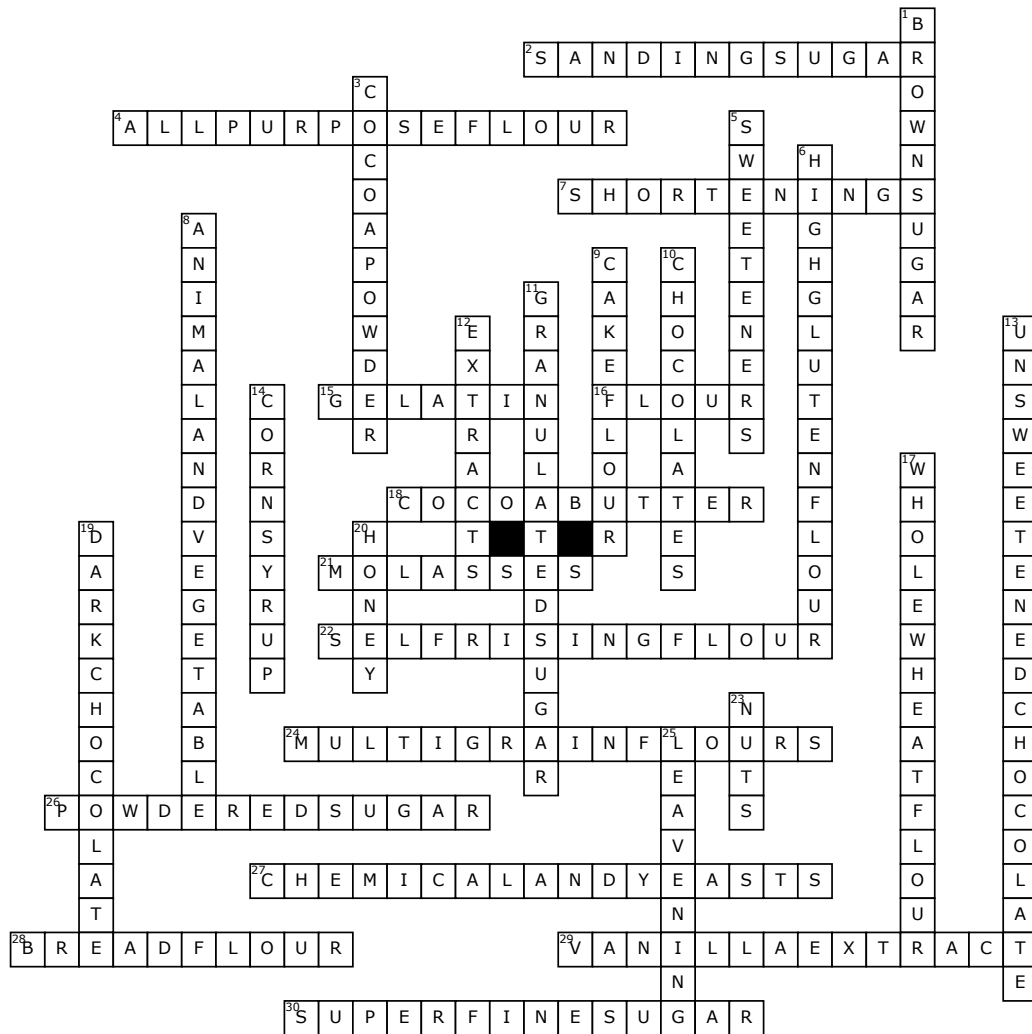


# Bakeshop Ingredients



## 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- \_\_\_\_\_ Leaveners 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

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