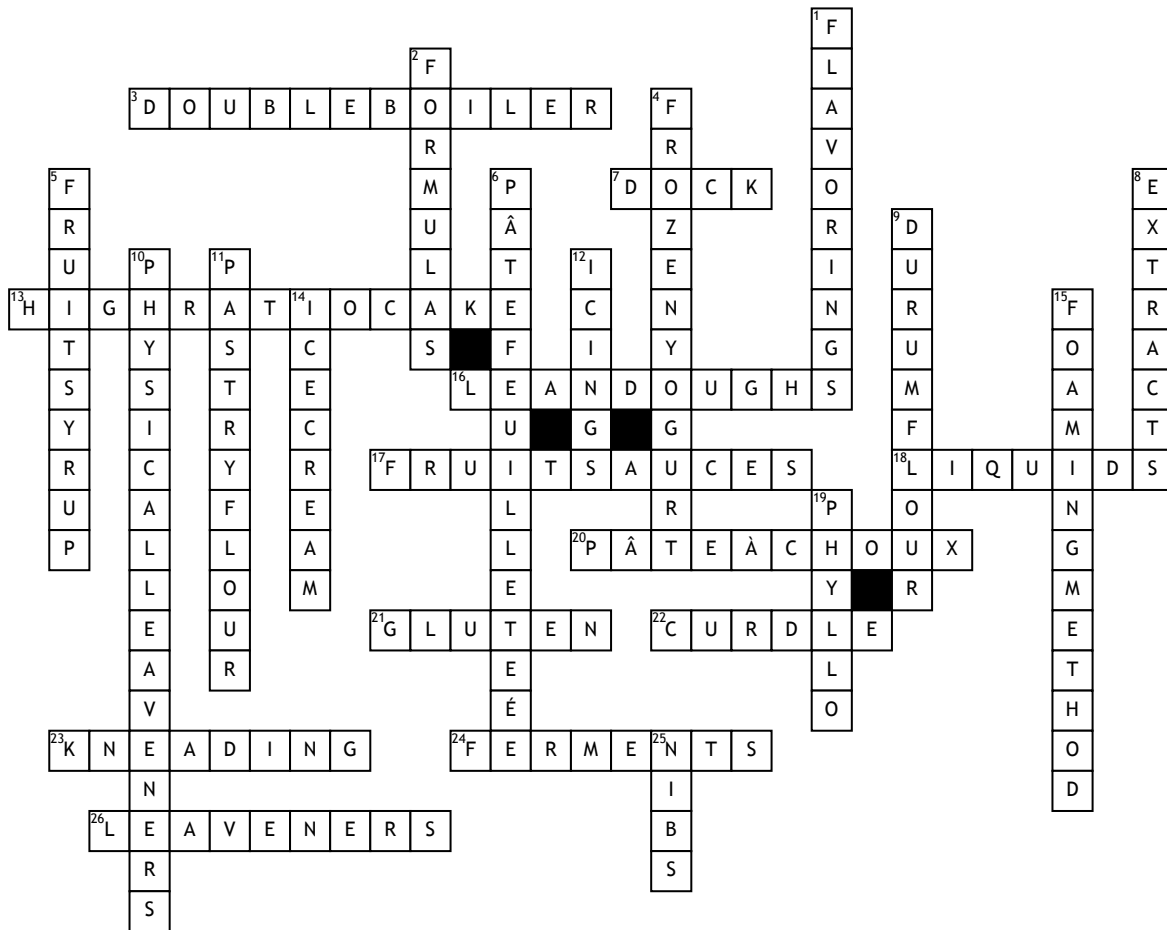


chapter 8 vocabulary



Across

3. Stainless-steel bowl over water simmering on very low heat.

7. To pierce a pie crust in several places with a fork.

13. Cake that contains more sugar than flour in the recipe.

16. Made with flour, yeast, water, and salt; they have very little or no sugar or fat.

17. Dessert sauce made from raw or cooked fruit.

18. One of the most important elements used in baking; the liquid used in baking can be water, milk, cream, molasses, honey, or butter.

20. Made by combining water (or another liquid), butter, flour, and eggs into a smooth batter.

21. Protein found in flour.

22. Lumps that develop when exposed to too much heat.

23. Manipulating dough to develop the gluten and give the dough the stretch and give it needs to develop the proper texture.

24. Producing carbon dioxide gas and alcohol.

26. Necessary in baking; they allow the dough or batter to rise.

Down

1. Cocoa, spices, salt, extracts, and so on that affect a baked item's taste and color.

2. Standardized recipes for bakery products.

4. Frozen dessert that contains yogurt in addition to normal ice cream ingredients, such as sugar or other sweeteners, gelatin, coloring, and flavors.

5. Cooked sugar-based juice.

6. Feuilletée means squares. This is another name for puff pastry.

8. Flavorful oils taken from such foods as vanilla, lemon, and almond.

9. Hard wheat flour used to make breads; its gluten content is a little higher than that of typical bread flour.

10. Introducing air into a batter to leaven a baked item.

11. Flour that is not as strong as bread flour and not as delicate as cake flour.

12. Also called frostings, icings are sweet coatings for cakes and other baked goods.

14. Frozen dessert with a custard base that must contain no less than 10 percent milk fat (vanilla) or 8 percent milk fat (all other flavors), melts readily in the mouth, and does not weep, or separate, when it softens at room temperature.

15. (1) Beating eggs, with or without sugar, in order to introduce air into a batter as a leavener; (2) Creating a foam of whole eggs, yolks, or whites provides the structure for the cake. This is used to make cakes with the lightest texture, such as angel food and chiffon cakes.

19. Dough used to prepare baklava

25. Small pieces of cocoa beans that are the basis of all cocoa products.