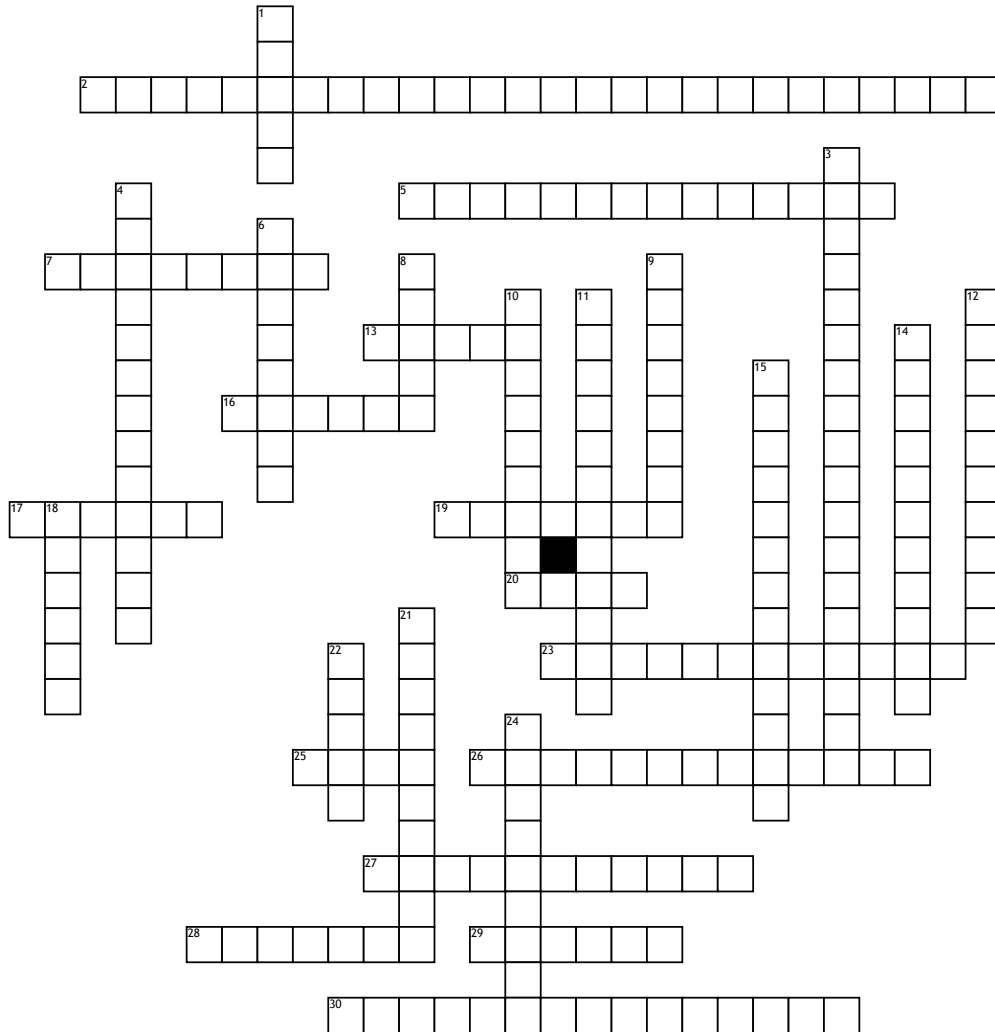


Name: _____

Date: _____

baking and pastry



Across

2. similar to conventional method but the egg whites are separated from the yolk
 5. used for measuring small amount of liquid or dry ingredients
 7. rubbing fat butter or margarine at the wall of a mixing bowl
 13. mixed mass of flour and water without added ingredients
 16. a stainless mesh for removing lumps in dry ingredients
 17. refers to the rubbery elastic substance formed when flour and water are mixed
 19. this refers to incorporating air to the egg whites using a wire or a whisk
 20. essential ingredient makes products tender and fluffy
 23. dry ingredients are sifted together in one bowl then fat is added to the beaten eggs then mix it all together in one big bowl
 25. this gives finer texture to bread and removes the flatness or lack of flavor.
 26. with rounded steel blades to cut solid shortening
 27. used as a container for mixing

Word Bank

flour
 one bowl method
 spices
 baking pan
 liquid
 eggs
 conventional method
 gluten

muffin method
 salt
 wooden spoon
 creaming
 mixing bowls
 pastry blender
 greasing
 chocolate

dough
 beating
 rolling pin
 shortening
 sifting
 measuring spoon
 sifter

kneading
 electric mixer
 sugar
 whisk
 leavening agents
 modified conventional method
 measuring cup

28. refers to separating coarse particles by letting the ingredients pass through a sieve
 29. add pleasant odor to baked products

30. substance used to make products rise

Down

1. used for beating egg whites mixing dry ingredients for even distribution
 3. fat is creamed and sugar is added gradually. eggs are added one at a time to the creamed mixture.
 4. sifted ingredients are placed in a bowl then liquid ingredients will be mixed in the center. egg whites are beaten separately before mixing with the other ingredients
 6. pressing folding and stretching the dough
 8. the foundation of all baked products
 9. to apply shortening in the inside bottom of the pan to prevent sticking of the mixture to the pan while baking
 10. adds flavor aroma and deep brown color and also added as fillings
 11. used for accurate measurement of larger volume of ingredients
 12. this tools is used to shape and flatten dough

14. this tool is used for mixing dry ingredients

15. used for creaming mixing cake batters and icing

18. makes dry ingredients stick together . makes cake a finer texture

21. adds flavor and prevent cracked top

22. responsible for the attractive golden brown color of baked products

24. used as container of batter mixture ready to be baked