baking and pastry

**Word Bank**
- spices
- mixing bowls
- creaming
- sugar
- greasing
- measuring cup
- leavening agents
- modified conventional method
- dough
- rolling pin
- flour
- kneading
- gluten
- sifting
- baking pan
- shortening
- chocolate
- minkin method
- measuring spoon
- whisk
- eggs
- conventional method
- liquid
- wooden spoon
- electric mixer
- one bowl method
- pastry blender
- salt

**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
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
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 fine 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

**Instructions**
- Name: ___________________________________________
- Date: ___________________
- ...