

Bread Unit

Across

3. There are _____ different types of fats that can be used to make bread.
4. To work with your hands when creating soft doughs
8. The process in which yeast breaks down the sugar
13. Gives the product structure
15. A type of biscuit
17. Food for the yeast
18. Regulates growth of yeast
20. Too hot of _____ can kill the yeast.
23. Products such as yeast, baking soda, baking powder and eggs; they cause the product to rise.
25. A type of Quick Bread

Down

1. Is a common leavening agent used in quick breads
2. A substitution for sugar
5. The dough should _____ in size.
6. A type of fat
7. Makes yeast bread softer and last longer
9. A type of bread that is quick to make
10. You need to be _____ down the dough to release some of the gases.
11. High Volume, a smooth and round top, and a tender and elastic crumb are all qualities of _____.
12. Water, Milk, and Juices help add moisture to the batters
14. Makes the product tender
16. Too much kneading will cause it to become _____.
19. The more that you knead, the less _____ you will get.
21. An insoluble protein composite made up of two proteins (Gliadin and Glutenin)
22. Causes the bread to rise
24. Gives the dough more flavor

