Name:	Date:	Period:

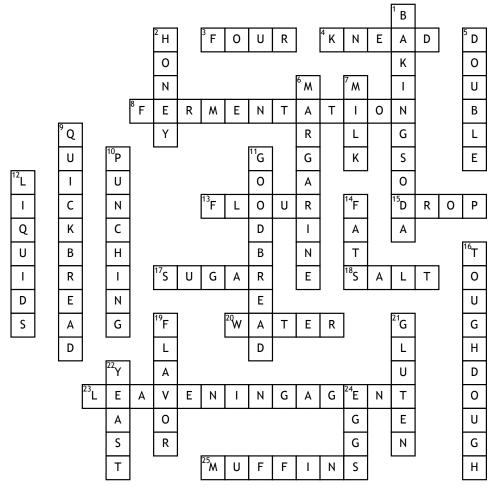
Bread Unit

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

<u>Down</u>

- 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

