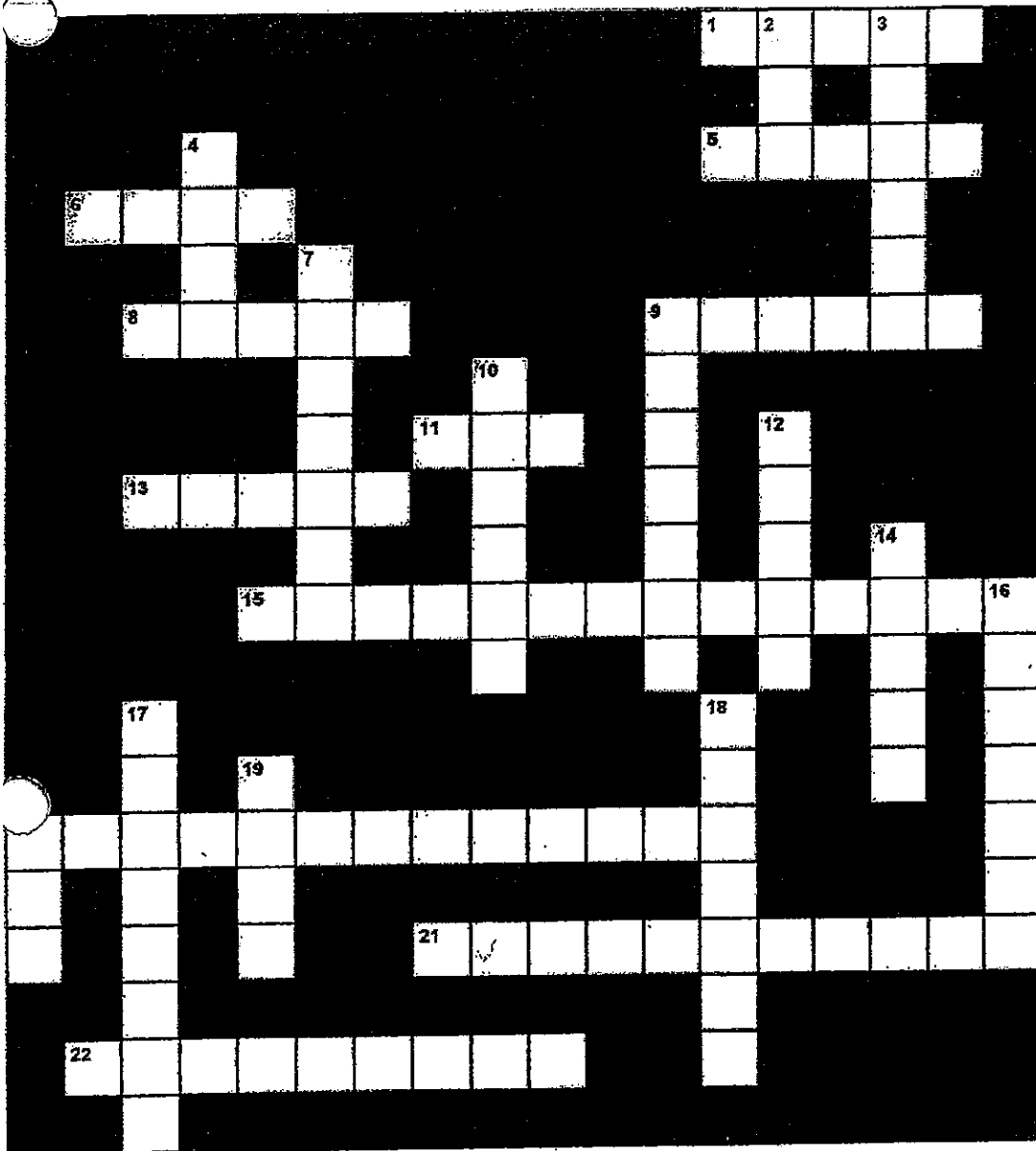


Quick Bread Crossword Puzzle



ACROSS

- 1 _____ should be very soft when making scones and doughnuts.
- 5 All-purpose _____ is used for quick breads.
- 6 _____ gently to avoid tunnels.
- 8 _____ is the leavening in popovers.
- 9 Too much _____ makes tunnels.
- 11 _____ is needed for tenderness.
- 13 You should _____ lightly when making biscuits.
- 15 To make light or to force to rise by producing a gas.
- 20 Gas produced by baking powder or soda

and an acid.

- 21 There are 8 _____ in 1/2 cup.
- 22 Accurate _____ is important in making quick breads.

DOWN

- 2 _____ may be used as a fat.
- 3 The protein in flour mixtures.
- 4 _____ flour before measuring.
- 7 Another name for griddle cakes.
- 9 _____ are an example of a drop batter.
- 10 A mixture of flour and liquid that is thin enough to be poured.
- 12 _____ is used in quick breads for

sweetness.

- 14 All measurements should be _____.
- 16 Too much beating causes _____ in muffins.
- 17 A term to replace nutrients lost in refining flour from wheat.
- 18 Muffin tins should be _____ lightly.
- 19 Popovers are a _____ batter.
- 20 There are 16 tablespoons in one _____.

Quick Breads Crossword Word Bank

Fat	Sugar
Tunnels	Leavening agent
Tablespoons	Batter
Stir	Sift
Muffins	Stir
Gluten	Level
Dough	Cup
Steam	Greased
Oil	Measuring
Pancake	Enriched
Flour	Carbon dioxide
Pour	Knead
Mixing	