

CROSS

- 1 Jelly-filled balls that are deep-fat fried.
- 2 Provides the moisture needed to develop a gluten and to dissolve the dry ingredients.
- 3 Adding back nutrients to foods that are moved by refining processes.
- 4 Mixing only long enough to combine ingredients helps make a baked product _____.
- 5 All the ingredients are combined, and the dough is kneaded and set aside to rise.
- 6 Leavening agent in yeast breads.
- 7 Chief ingredients of yeast breads.
- 8 Helps the crust to brown and can contribute to the flavor of the bread and is a ready source of food for the yeast.
- 9 This type of dough is sticky when kneaded.
- 10 Products bake by dry heat in a _____ oven.

DOWN

- 2 To mix and work into a pliable mass by folding over, pressing, and squeezing.
- 3 Improves the flavor of bread and controls the rate of yeast growth.
- 4 Dough that has been fried in deep fat.
- 5 Do this to the oven to ensure accuracy of cooking time.
- 6 This type of dough is firm to the touch.
- 10 The longer a dough is mixed, the more _____ the gluten becomes.
- 11 A mixture of flour and liquid that is thin enough to be poured.
- 12 The process by which carbon dioxide is

- produced in a yeast dough and the dough rises to double its original size.
- 13 A mixture of flour and liquid that forms a soft, thick mass.
- 15 Forms the framework or structure of the dough and expands as carbon dioxide is produced by the yeast.
- 17 The formation of carbon dioxide and alcohol from sugar, caused by a leavening agent.
- 18 Makes the bread more tender and improves its keeping quality.
- 20 Most of the _____ in a baked product is made from the protein and starch in flour.

Bismarck's

Salt

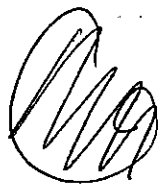
Batter

Proofing

Shortening

Conventional

Carbon dioxide



Liquid

Doughnut

tender

yeast

Elastic

Straight dough method



Soft

Structure

Dough

Gluten

Knead

no knead method

fermentation

Preheat

Stiff

enriched

flour

