CROSS
1. Jelly-filled balls that are deep-fat fried.
2. Provides the moisture needed to develop 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.
7. Chief ingredients of yeast breads.
8. Helps the crust to brown and contributes to the flavor of the bread and is a ready source of food for the yeast.
9. This type of dough is sticky when mixed.
10. Products baked by dry heat in a...
11. A colorless, odorless gas.
12. All of the ingredients are combined, but the dough is not kneaded.
13. A mixture of flour and liquid that forms a soft, thick mass.
14. Form the framework or structure of the dough and expand as carbon dioxide is produced by the yeast.
15. The formation of carbon dioxide and alcohol from sugar, caused by a leavening agent.
16. Makes the bread more tender and improves its keeping quality.
17. Most of the ______ in a baked product is made from the protein and starch in flour.
18. Produced in a yeast dough and the dough rises to double its original size.
19. A mixture of flour and liquid that is thin enough to be poured.
20. The process by which carbon dioxide is...

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.
7. The longer a dough is mixed, the more the gluten becomes.
8. A mixture of flour and liquid that is thin enough to be poured.
9. The process by which carbon dioxide is...
Bismarcks
Salt
Batter
Proofing
Shortening
Conventional
Carbon dioxide
Liquid
Doughnut
tender
Yeast
Elastic

Straight-dough method
Pizz
Soft
Structure
Dough
Gluten
Knead
no knead method
Fermentation
Preheat
Stiff
Enriched
Flour