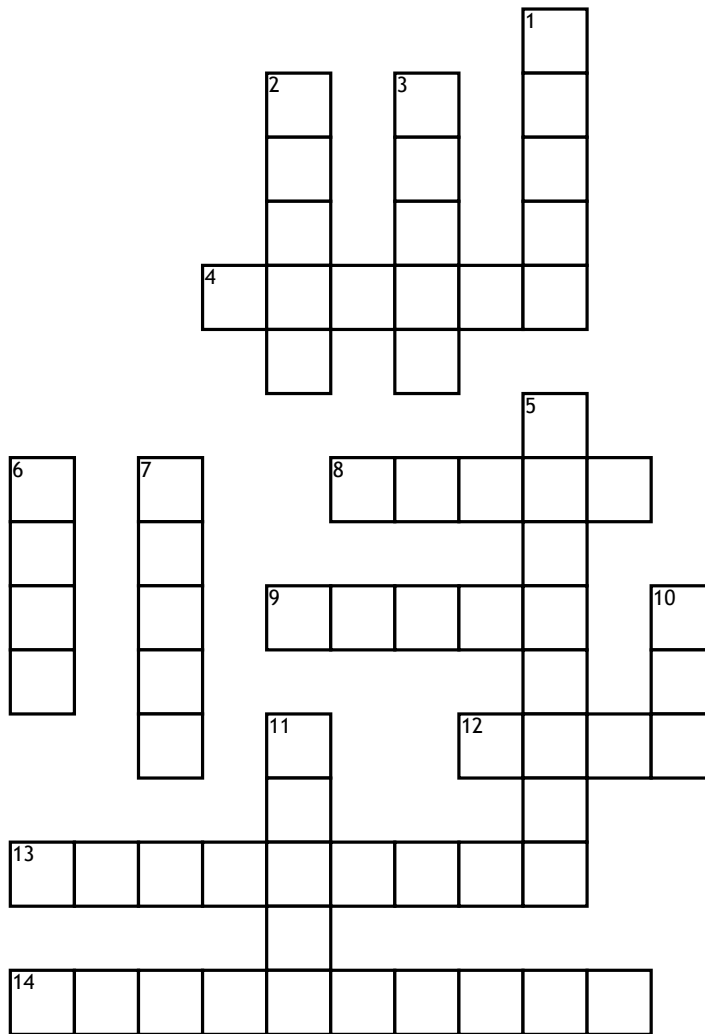


Name: _____

Date: _____

Baking Crossword



Across

4. To coat a dish, tin or mould with cooking fat in order to stop the item being cooked from sticking

8. whole wheat, all-purpose, almond, gluten-free, coconut

9. to mix a stiff dough by manipulating it by hand or with a dough hook to make it smooth

12. To move dry ingredients through a sieve to incorporate air and remove lumps or uneven sized particles

13. term used for yeast, baking soda and baking powder

14. To heat food until the sugars on the surface break down and form a brown coating

Down

1. A coating that is applied to a pre-cooked or cooked surface to make it shine or to help it color when cooked

2. milk, cream or yogurt

3. granulated and confectioners

5. when a mixture separates into its components parts

6. Topmost layer of peel of the citrus fruit but doesn't include the white pith

7. form of mixing incorporates a lot of air and a bulbous shaped beater

10. butter, oil

11. To beat ingredients to incorporate air and make the mixture creamy in consistency