

Name: _____

Date: _____

Baking Match

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| 1. whole wheat, all-purpose, almond, gluten-free, coconut | A. sift |
| 2. To heat food until the sugars on the surface break down and form a brown coating | B. glaze |
| 3. granulated and confectioners | C. dairy |
| 4. To beat ingredients to incorporate air and make the mixture creamy in consistency | D. whisk |
| 5. when a mixture separates into its components parts | E. curdling |
| 6. milk or cream, yogurt | F. flour |
| 7. A coating that is applied to a pre-cooked or cooked surface to make it shine or to help it color when cooked | G. zest |
| 8. butter, oil | H. caramelize |
| 9. To coat a dish, tin or mould with cooking fat in order to stop the item being cooked from sticking | I. grease |
| 10. to mix a stiff dough by manipulating it by hand or with a dough hook to make it smooth | J. sugar |
| 11. form of mixing incorporates a lot of air and a bulbous shaped beater | K. leavening |
| 12. term used for yeast, baking soda and baking powder | L. fat |
| 13. To move dry ingredients through a sieve to incorporate air and remove lumps or uneven sized particles | M. cream |
| 14. Topmost layer of peel of the citrus fruit but doesn't include the white pith | N. Knead |