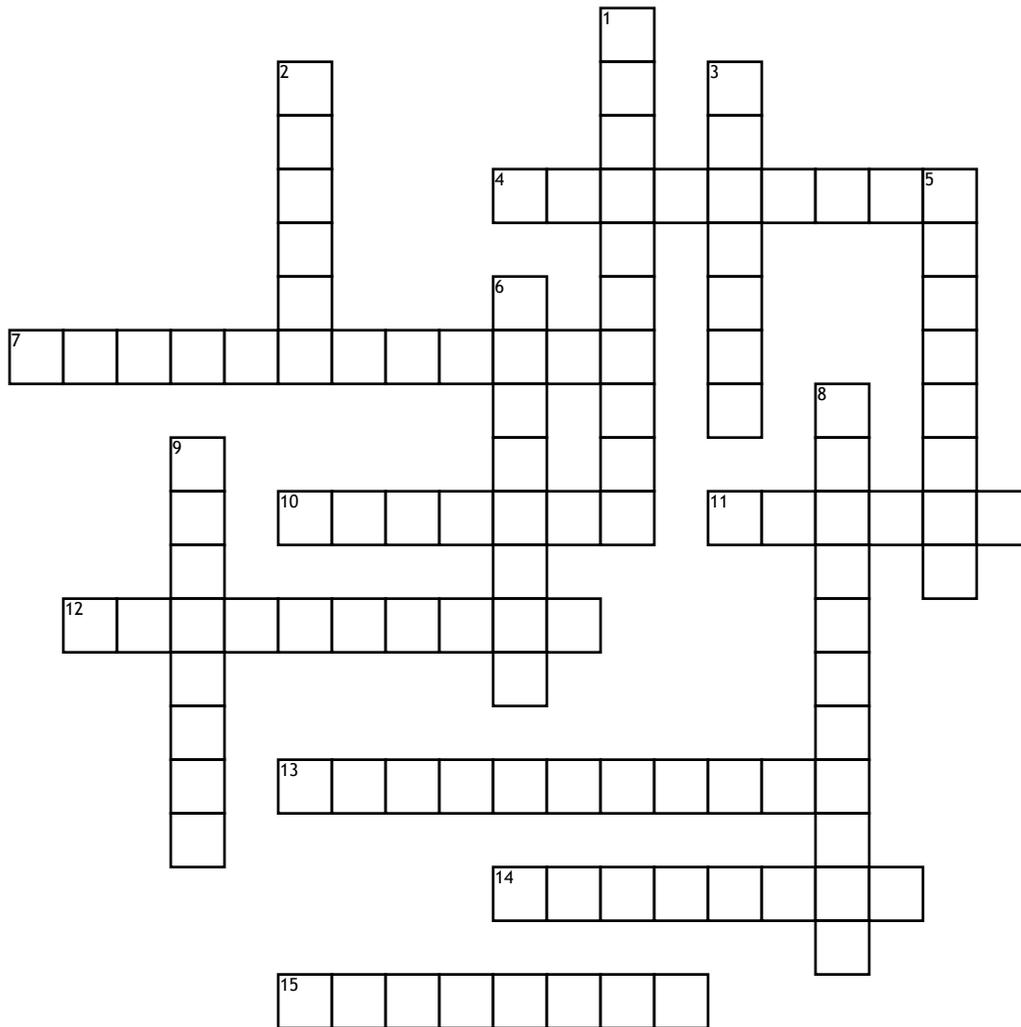


Baking Principles



Across

4. are beaten egg whites sweetened with sugar, baked at low temperatures for a long period of time to produce a sweet dessert or decorative medium
 7. what is the process by which yeast acts on the sugars and starches in the dough to produce carbon dioxide gas and alcohol
 10. what method is any method in which eggs are whipped or beaten to incorporate air before they are mixed into a batter
 11. are thin, glossy, transparent coatings that give shine to baked products and help prevent drying

12. contains a high percentage of fat, which produces a very tender and crumbly crust
 13. icings are light, smooth mixtures of fat and confectioners' sugar
 14. the method consists of 2 mixtures, one with the wet ingredients and one with the dry, then combining the 2 together
 15. what occurs when sugars caramelize, and starches and proteins undergo Maillard browning

Down

1. Any fat used in baking is called a what because it shortens gluten strands

2. is a substance made up of proteins present in wheat flour; it gives structure and strength to baked goods
 3. is a sugar syrup that is crystalized to a smooth, creamy white mass
 5. are lightened with beaten eggs whites, then baked
 6. are sometimes used instead of icings between cake layers
 8. is by weight rather than by volume because weight is much more accurate
 9. what is a continuation of the process of yeast fermentation, which increases the volume of the shaped dough

Word Bank

meringues	short dough	measurement	buttercream	blending
gluten	foaming	glazes	shortening	browning
fondant	fillings	proofing	souffles	fermentation