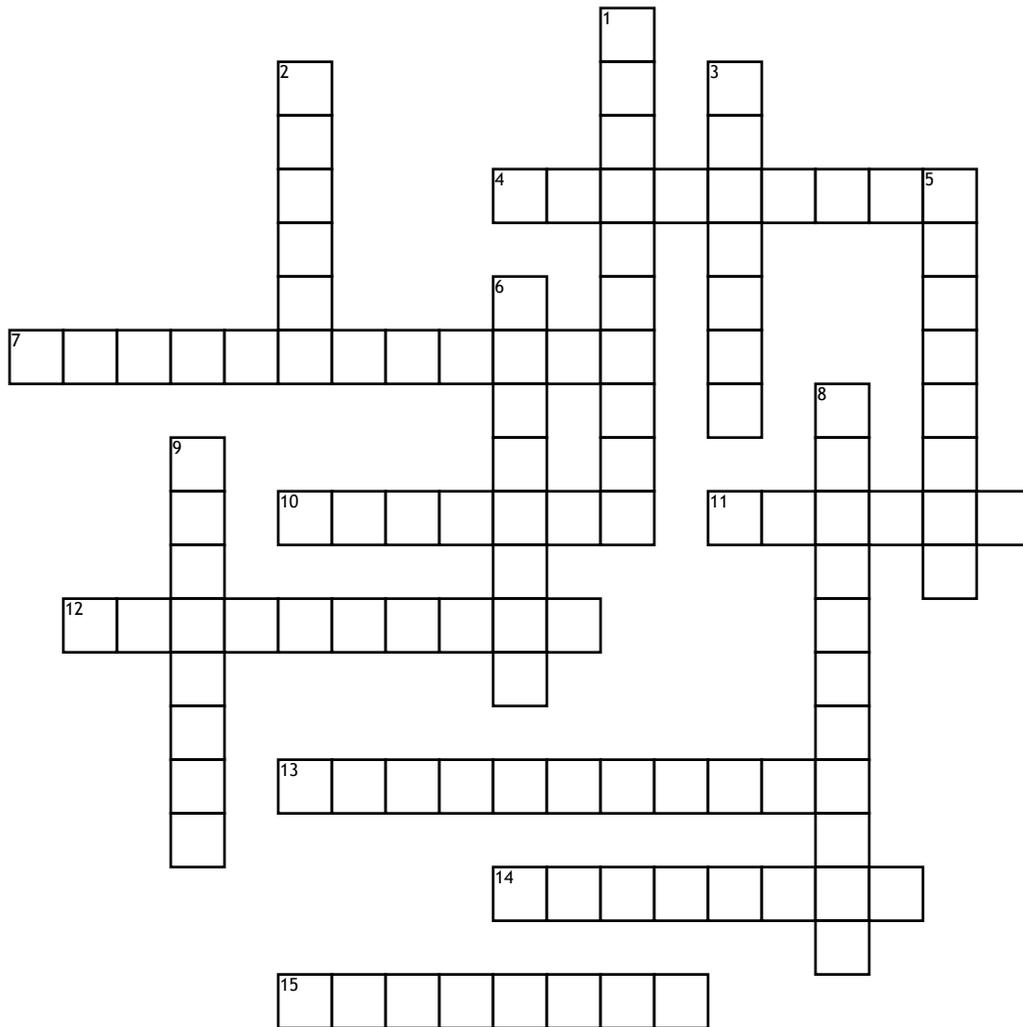


Name: _____

Date: _____

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 |