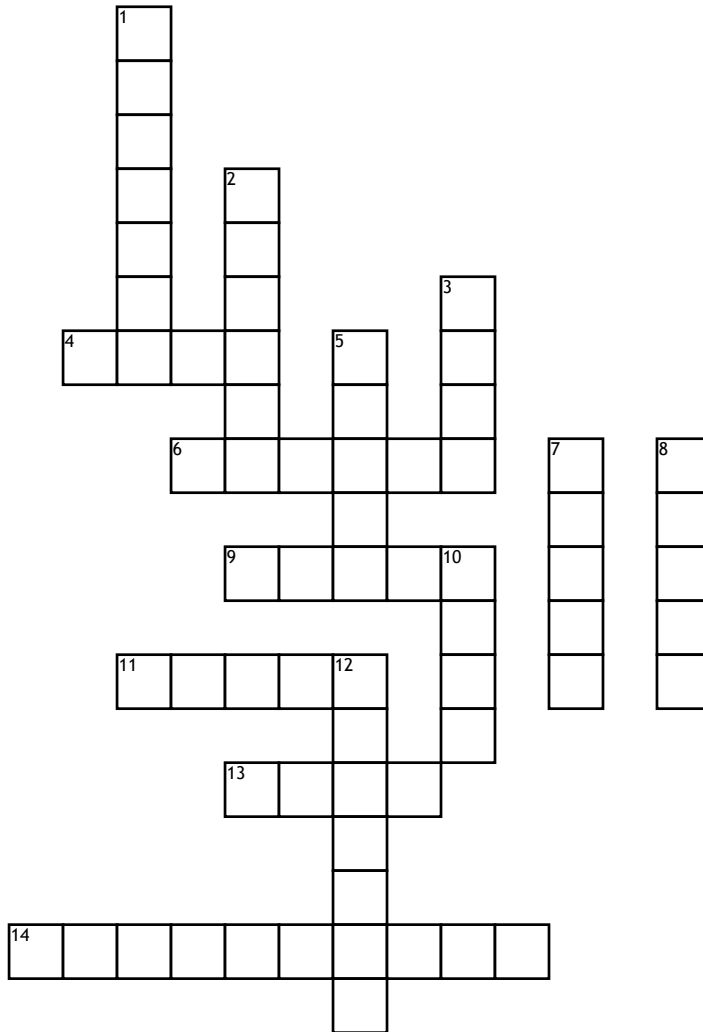


Baking Terms



Across

4. Stir together very rapidly in order to incorporate air. This can be achieved with a spoon, whisk or electric mixer.
6. Coat the inside of a baking dish or pan with a fatty substance (oil, butter, lard) to prevent sticking.
9. Stir ingredients together until well mixed.
11. Combine dough by hand on a hard surface. This involves folding the dough over, pressing down, turning 90 degrees and then repeating the process.

13. Stir briskly with a whisk to incorporate air.

14. Heat a sugar substance until it begins to turn brown.

Down

1. Stir ingredients together just until mixed.
2. A mixture of flour, eggs, dairy, or other ingredients that is liquid enough to pour.
3. Cook with dry, radiant heat in an oven.
5. Coat with a thick, sugar-based sauce.

7. Allowing bread dough to rise or yeast to activate.

8. A kitchen tool made of wire loops

10. Coat the surface of something with a light sprinkling of a dry substance (flour, sugar, cocoa powder, etc.)

12. Pour a thin stream of a liquid on top of something.

Word Bank

Whip

Grease

Batter

Dust

Beat

Whisk

Caramelize

Combine

Proof

Knead

Bake

Glaze

Blend

Drizzle