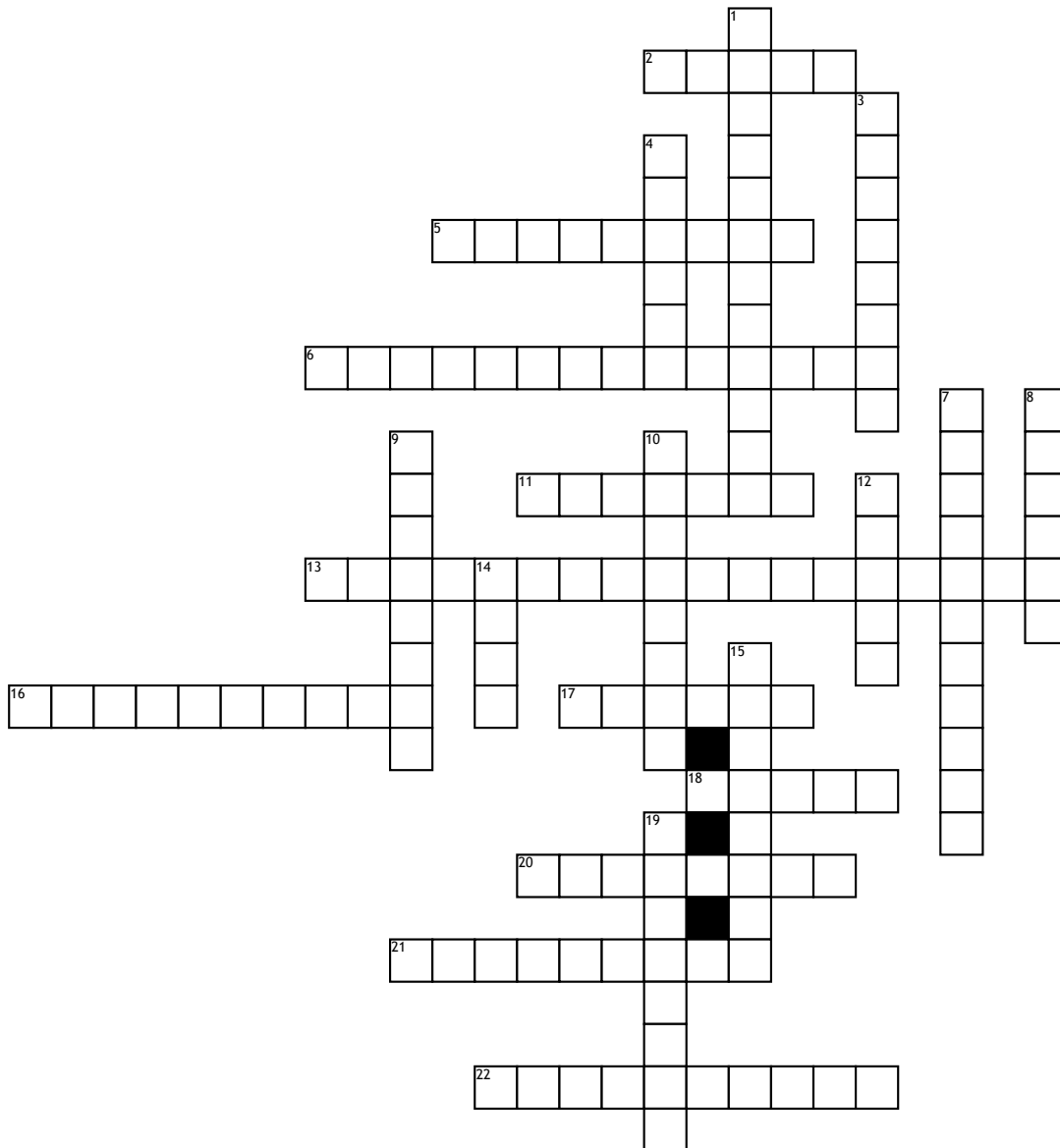


Name: _____

Date: _____

Baking and Cooking Terminology



Across

2. the quantity or number of portions the recipe will produce
 5. cook in liquid at 185F - 205F; tiny bubbles
 6. browning that occurs when sugars are heated for a more complex aroma
 11. brown meat to form even crust
 13. an accurate list of the ingredients, quantities, and the preparation methods
 16. oven that uses a fan to circulate air for faster cooking/baking
 17. cook food in enough hot fat to cover it halfway
 18. quickly cooking in a small amount of fat over high heat

20. mix butter and sugar first until smooth

21. briefly cooking items in boiling water

22. fats used in baking

Down

1. when yeast feeds on any carbohydrates that are present in dough & produce carbon dioxide and alcohol
 3. process of coating foods with flour
 4. cookies made from soft dough forced through a pastry bag
 7. indicates the serving size expected to be served

8. cookies formed by spreading dough into thin sheet & cutting cookies to desired shape

9. cook food in small amount of fat using low heat to soften items without browning

10. uses radiation from a heat source located above the food

12. cookies made by spreading dough onto a pan, bake, then cut

14. cookies made by placing small amounts of dough onto a sheet pan

15. dipping items in egg wash, flour, and breading

19. liquid used to infuse flavor into meats and vegetables before cooking