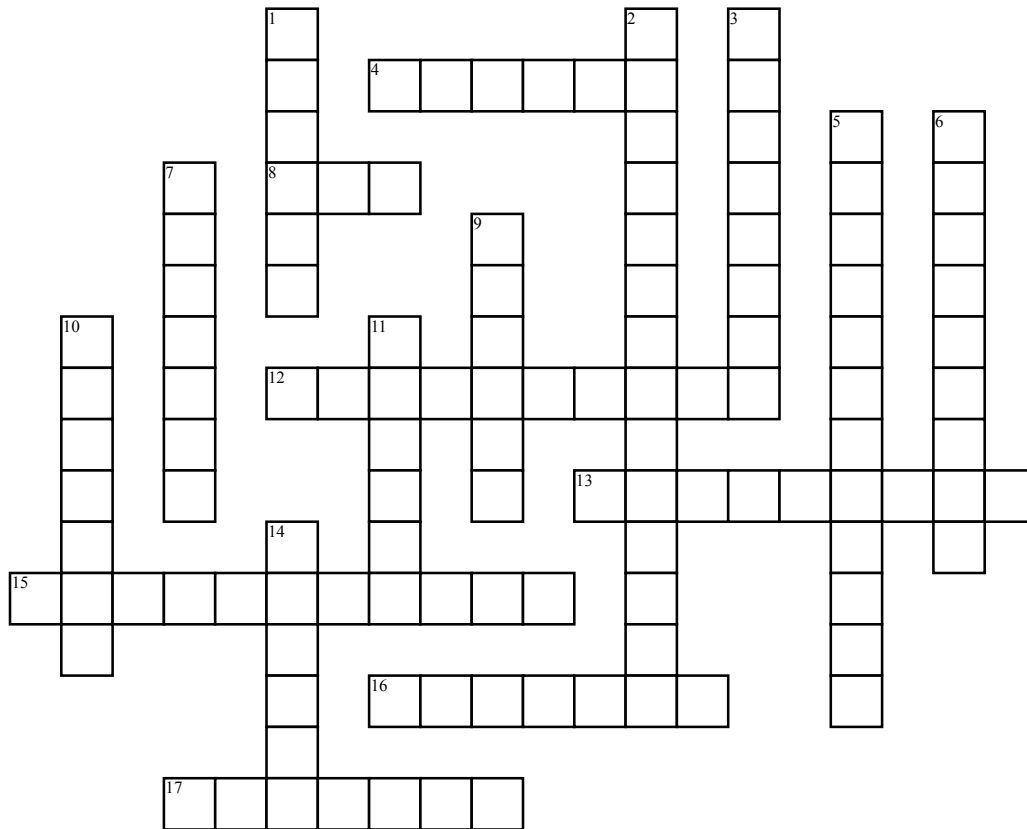


Baking principles crossword



Across

4. a term used to describe any soft or creamy dessert made light and fluffy by the addition of whipped cream, beaten egg whites or both

8. the cookie cutting method by which you create a log out of the cookie dough and refrigerate it until use

12. Any fat used in baking. Fats shorten gluten strands

13. this type of pie/pastry dough includes croissants, puff pastry and danishes

15. the word used to describe what happens to protein molecules when they are heated or cooked. Protein molecules become more compact and solid.

16. sugar syrup that is crystallized to a smooth, creamy white mass

17. a liquid (usually milk) thickened by the coagulation of eggs

Down

1. the word used to describe the way in which this pie dough is made. In the method we press the flour and the butter into each other

2. the word used to describe what happens to starches when they absorb moisture

3. the process by which bread dough is left to increase in size

5. the process by which yeast acts on sugars and starches in doughs to produce alcohol and carbon dioxide

6. beaten egg whites, sweetened with sugar and baked at a low temperature for a long time

7. a flavoured crystalline ice that is made into shavings for service

9. A substance made up of proteins present in wheat flour

10. similar to a Bavarian but only differs in the sense that beaten egg whites are added in addition to the whipped cream

11. a frozen dessert made from fruit juice, water and sugar (no egg whites are included)

14. thin, glossy, transparent coating that gives shine to baked products

Word Bank

fondant

shortening

sorbet

custard

Rubbed

Laminated

Meringues

proofing

glazes

coagulation

granite

Bar

Chiffon

gelatinization

mousse

fermentation

Gluten