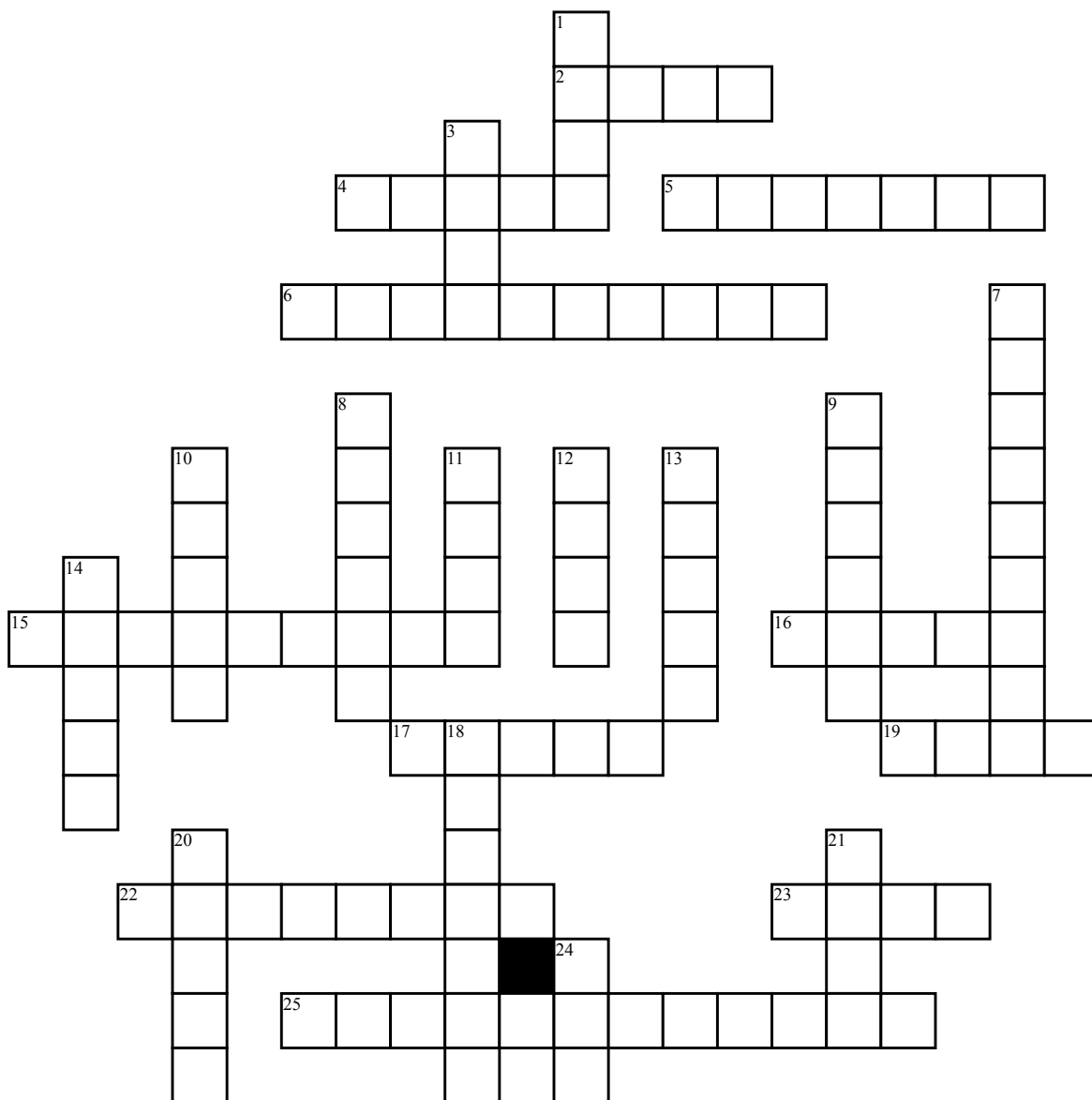


Name: _____ Date: _____ Period: _____

Bread



Across

2. What do you use to bake the bread?
4. You put _____ on the counter top before you knead
5. You have to _____ before you can put the dough in the oven
6. What do you use to roll out the dough?
15. You can use a thremomiter or the _____ to see if the water is warm enough
16. What did the Egyptians used to make the bread rise?
17. What is formed after mixing the dry and wet ingredients?

19. Dough should _____ in the oven
22. Washing your hands before baking is _____
23. _____ adds flavor to buscits
25. What do we use instead of yeast?

Down

1. _____ bread has a scent that seems sour
3. You stir ingredients in what?
7. What do you wear to grab the tray from the oven when hot?
8. What is formed when you knead bread?
9. _____ adds flavor

10. You use a _____ to mix the ingredients
11. _____ bread is when the dough doesn't rise
12. If the water is too hot it will _____ the yeast
13. Use a _____ knife to cut bread
14. You have to let yeast _____ before you can bake it.
18. You form tunnels in muffins when you...
20. You use your _____ to knead dough
21. You _____ bread
24. A _____ is an ingredient to hold ingredients together?