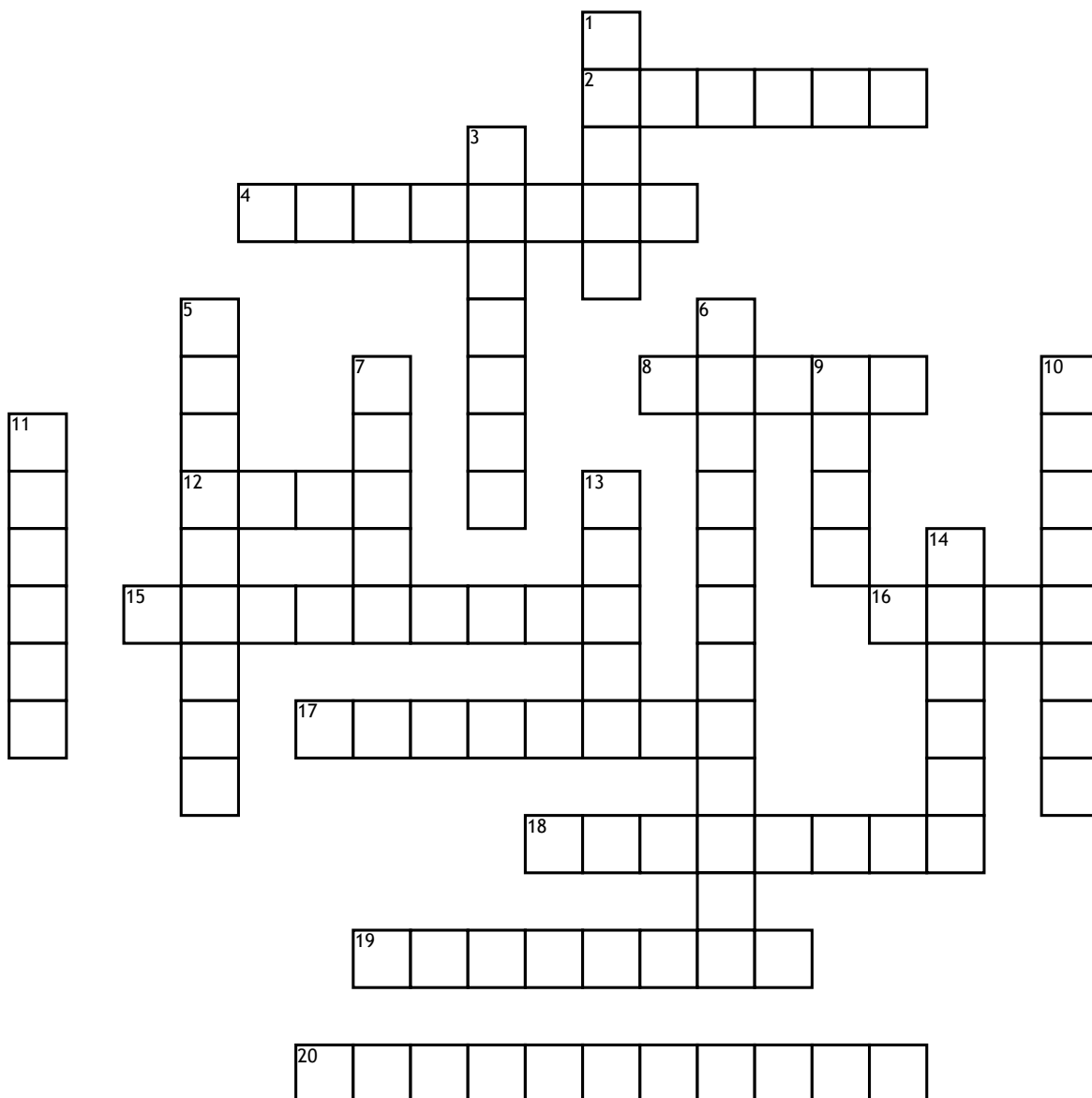


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Bread



## Across

2. Provides moisture, activates yeast  
 4. deep fat fried dessert  
 8. bacteria used in bread  
 12. substitute for water as liquid  
 15. the process of rising  
 16. class of bread  
 17. yeast is this type of organism  
 18. water does this to yeast

19. mixing dough with hands

20. how to find out if dough has been kneaded enough

## Down

1. used for structure in bread  
 3. molding dough  
 5. what consistency should dough have after kneading

6. salt is used to inhibit \_\_\_\_\_?

7. how many classes of bread are there

9. Adds Flavor, inhibits yeast fermentation

10. when the bread rises  
 11. yeast must be \_\_\_\_\_, not dead

13. feeds yeast

14. dough should \_\_\_\_\_ in size after rising