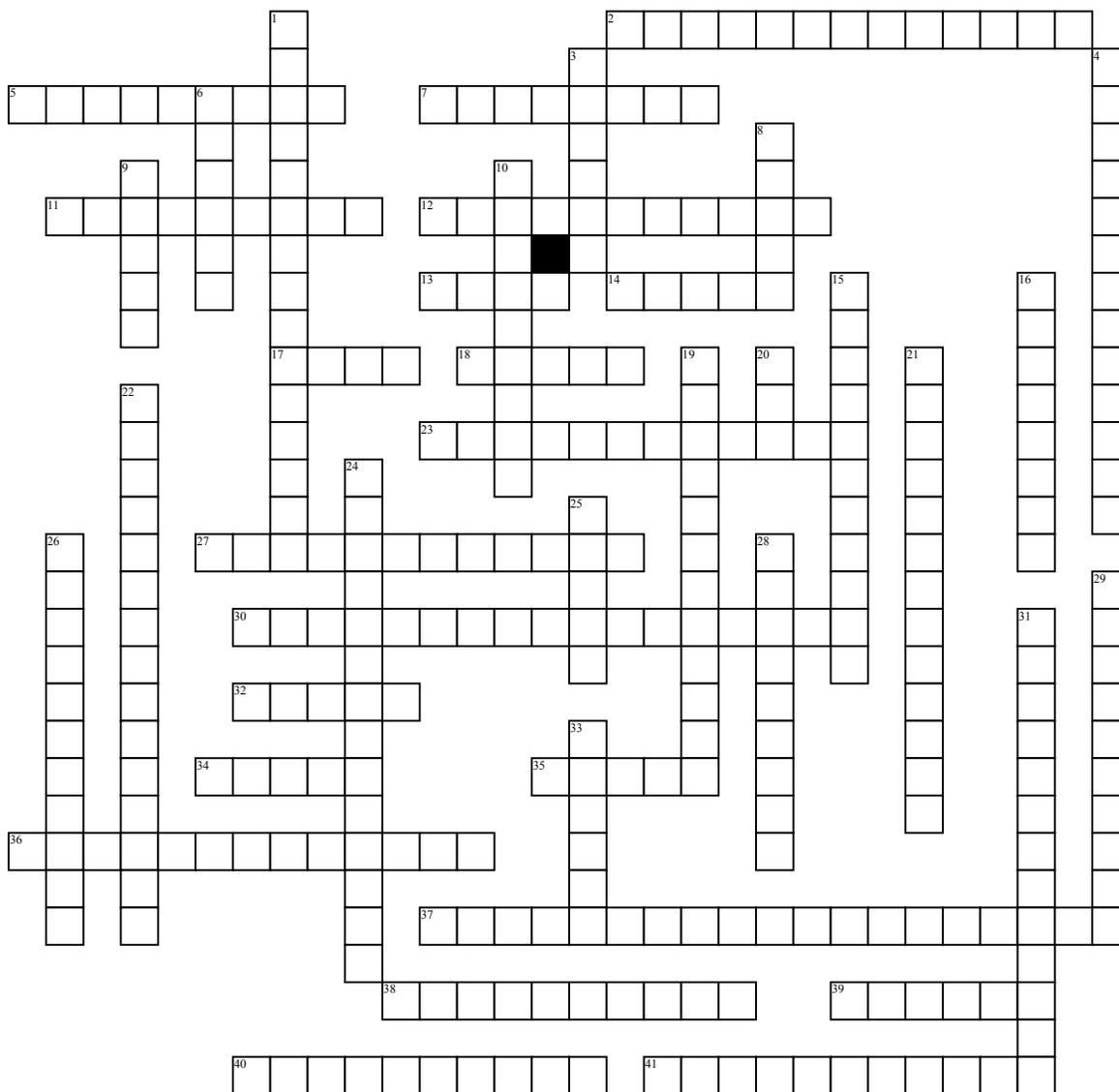


# CROSSWORD PUZZLE BREAD & PASTRY



## Across

2. used for liquids which is why there is usually a lip on the top.

5. Pan Used for baking

7. This utensil comes in plastic as well as aluminum and stainless steel with feet to hold it above a surface

11. Used to heat the sides of pans

12. A long handled spoon is required

13. add food value, color and flavor to breads

14. is the most important liquid

17. an important ingredient in bread baking because it slows rising time allowing the flavor of the dough to develop

18. The silicone ones have the added bonus of scraping the sides of bowls like a rubber spatula.

23. great for making themed cookies

27. used to cut dough into strips.

30. These are used for portion control and ease of shaping or dropping bakery items.

32. Romans Sweetener

34. Ancient grain ground into flour and used to make non-gluten-free foods including bread, pasta and pastry

35. Common Sweetener

36. boards come in a variety of sizes and weights

37. used to cut dough to have a decorative edge.

38. Used for caramelizing

39. useful for portion control or to move liquids.

40. type of cylinder to roll out dough.

41. used to grate citrus rinds, chocolate, nutmeg, etc.

## Down

1. used to measure small amounts of ingredients.

3. Used for cutting ingredients

4. you could make a smoothie with

6. uses in the kitchen but I favor a microplaner for the baking/pastry kitchen.

8. Wheat is the most common type of flour used in bread baking

9. Flour mixture for bread and pastry

10. Use the flat paddle to mix the ingredients

15. This tool makes it easy to apply egg washes and thin glazes, and ensures even application.

16. can be used for lining baking pans or storing baked goods so they don't dry.

19. This specialized piece of equipment consists of one pan seated inside of a second pan with room for water.

20. slows moisture loss, helping bread stay fresh longer.

21. Because it's flexible, you can scrape dough from the sides of the bowl without scratching it.

22. ovens have dials or buttons that you push

24. This particular baking tool has a number of different uses

25. Essential ingredient for bread

26. This made it difficult to use the same brush for cooking and baking.

28. Milk from cow no added nothing removed

29. Any sturdy, 4-quart capacity bowl is fine.

31. puree as good as a blender and nuts can be turned into butters or cut too finely in seconds.

33. simple version were the cut citrus fruit