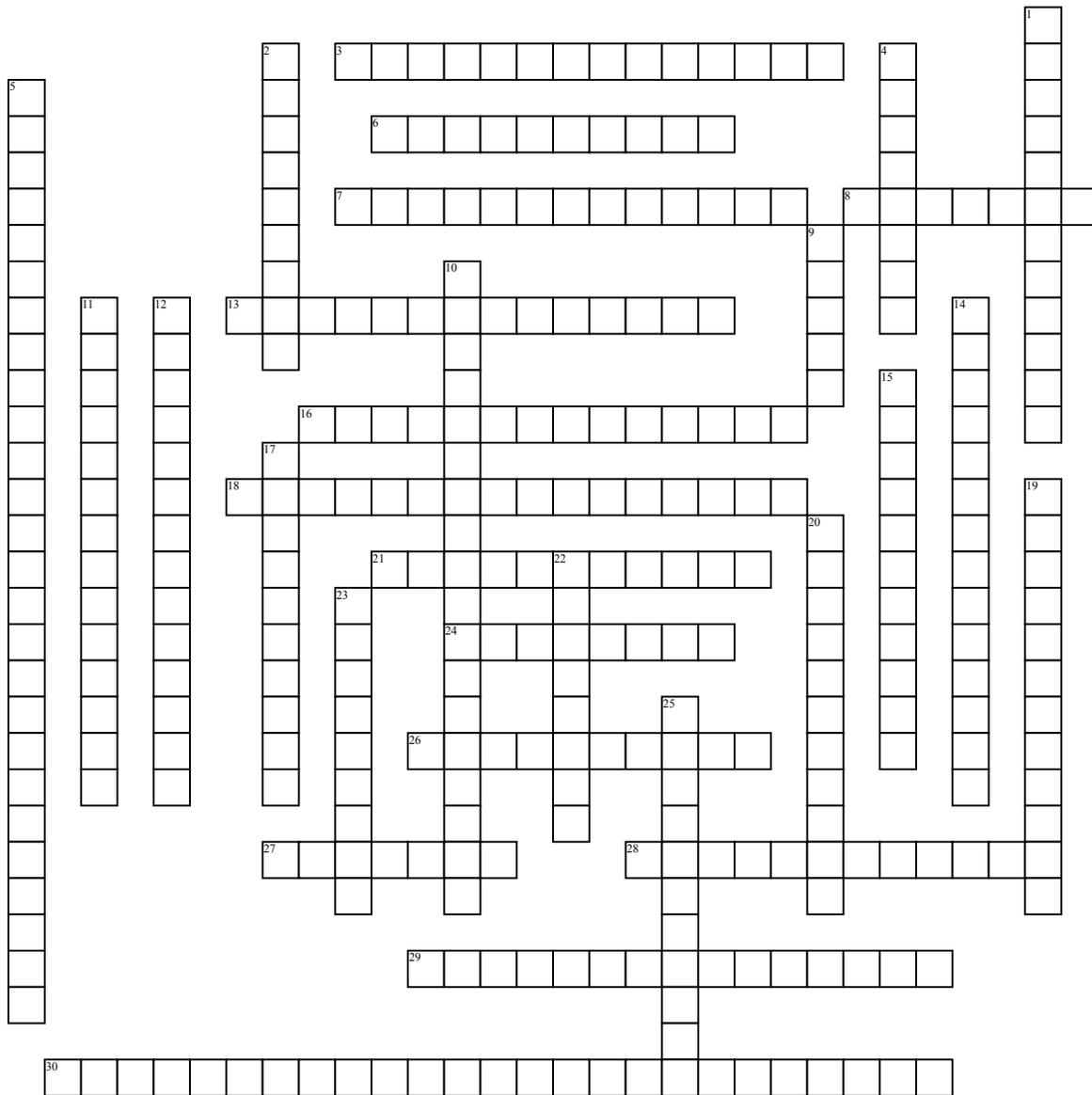


# Chapter 8 Management Crossword Puzzle



**Across**

- 3. (1) Beating fat and sugar together in order to introduce air into a batter as a leavener; (2) Process of mixing the fat and sugar together to produce a very fine crumb and a dense, rich texture.
- 6. Strong flour that is used for making breads, hard rolls, and any product that needs high gluten for a strong texture.
- 7. (1) Beating eggs, with or without sugar, in order to introduce air into a batter as a leavener; (2) Creating a foam of whole eggs, yolks, or whites provides the structure for the cake. This is used to make cakes with the lightest texture, such as angel food and chiffon cakes
- 8. Lumps that develop when exposed to too much heat.
- 13. Family of sauces and syrups with cocoa or melted chocolate as the base.
- 16. Delicate creams made by combining three basic ingredients: vanilla sauce, gelatin, and whipped cream.
- 18. Flour that falls between pastry and bread flour in regard to texture.
- 21. Hard wheat flour used to make breads; its gluten content is a little higher than that of typical bread flour.

- 24. Flavorful oils taken from such foods as vanilla, lemon, and almond.
  - 26. Sodium bicarbonate; a chemical leavener that releases carbon dioxide gas when mixed with a liquid and an acid
  - 27. Fruit sauce made from fresh berries or other fruits.
  - 28. Cooked sugar caramelized with butter.
  - 29. Cocoa beans crushed into a paste that is completely unsweetened.
  - 30. Vanilla and brown sugar added to caramel.
- Down**
- 1. Stainless-steel bowl over water simmering on very low heat.
  - 2. Used for pies, this dough is made of three parts flour, two parts fat, and one part water
  - 4. Standardized recipes for bakery products
  - 5. Vanilla sauce for desserts.
  - 9. White coating that sometimes appears on the surface of the chocolate and indicates that some of the cocoa butter has melted and then recrystallized on the surface.

- 10. Flour always has a proportion of 100 percent, and the percentages of all other ingredients are calculated in relation to the flour.
- 11. To pierce a pie crust in several places with a fork
- 12. Instead of combining all the ingredients at once, rub or cut in the fat into the flour until the mixture is mealy or bumpy in appearance. This produces a stiff batter with a slightly chewier texture than that of more cake-like items.
- 14. Occurs whenever sugar is used as an ingredient in baked items; the heat causes the sugar to turn a light brown (caramel) color.
- 15. Procedure for preparing a prebaked pie shell.
- 17. Cocoa, spices, salt, extracts, and so on that affect a baked item's taste and color.
- 19. Versatile leavener that is a mixture of baking soda and an acid with an inactive material, like starch
- 20. Solid from pressed cocoa liquor that is ground down
- 22. Producing carbon dioxide gas and alcohol
- 23. Flour with a low gluten content; a very soft, smooth texture; and a pure white color.
- 25. Liquid from pressed cocoa liquor.