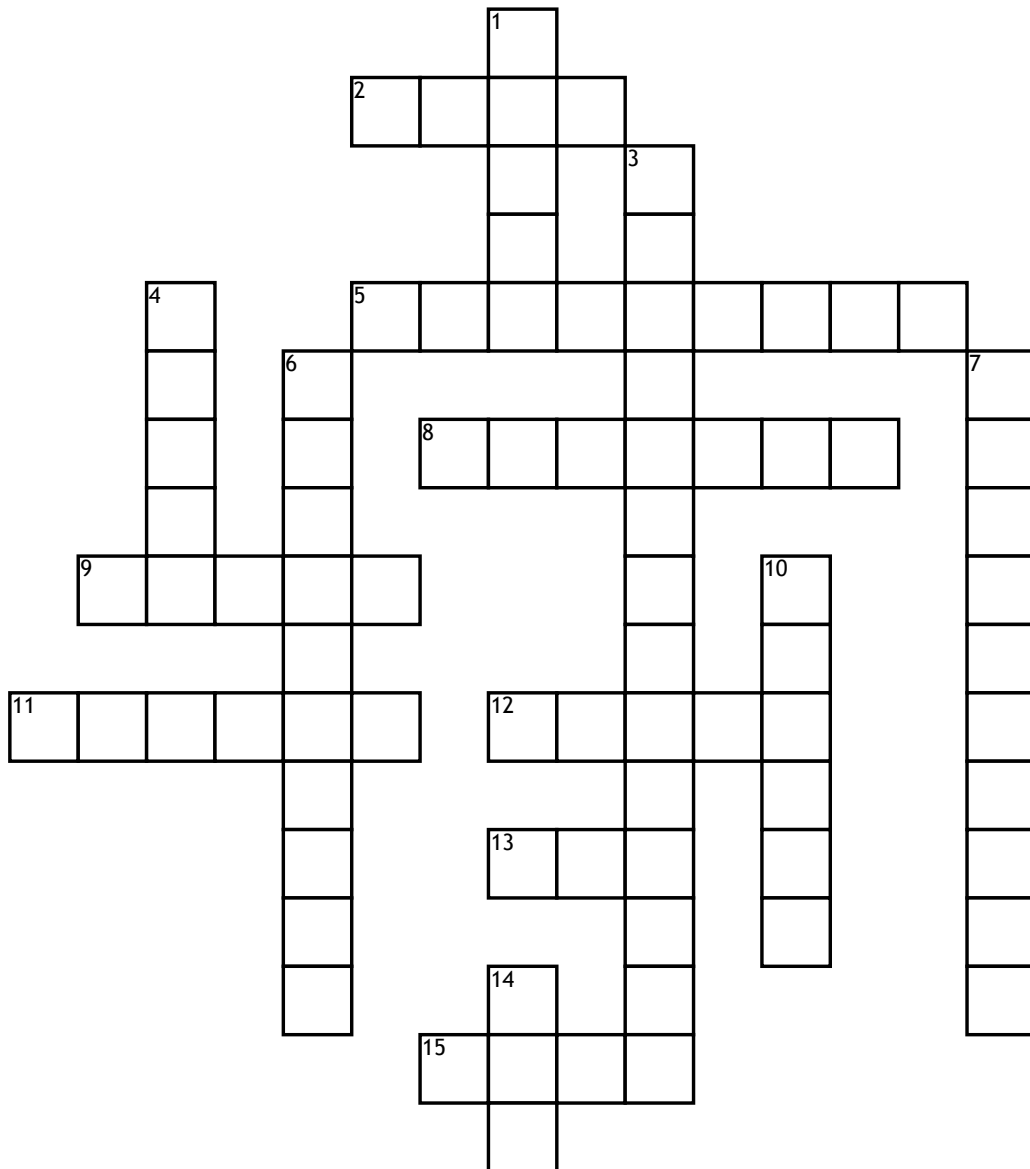


Name: _____

Date: _____

Functions of Ingredients Wordsearch



Across

2. What part of an egg adds color to your baked good?
 5. This ingredient is an example of a "fat"
 8. Examples of sugars include granulated sugar, brown sugar and
 9. This leavening agent is actually a living organism and is often used in breads/rolls
 11. This ingredient provides moisture to a baked good
 12. This ingredient provides flavor and browning to a baked good

13. This ingredient binds dough together so the ingredient will not separate

15. This ingredient adds flavor to a baked good

Down

1. This ingredients provides structure to a baked item
 3. This type of ingredient helps to make a product rise
 4. Examples of a liquid in a baked good include milk, water or

6. If you are allergic to eggs and therefore can't use them in a baked good. An alternate option is an egg

7. This ingredient is an example of a chemical leavening agent

10. If you don't prefer wheat or white flour, flour can be made from other grains including corn, rye and

14. This type of ingredient adds richness, tenderness and some flavor to a baked good