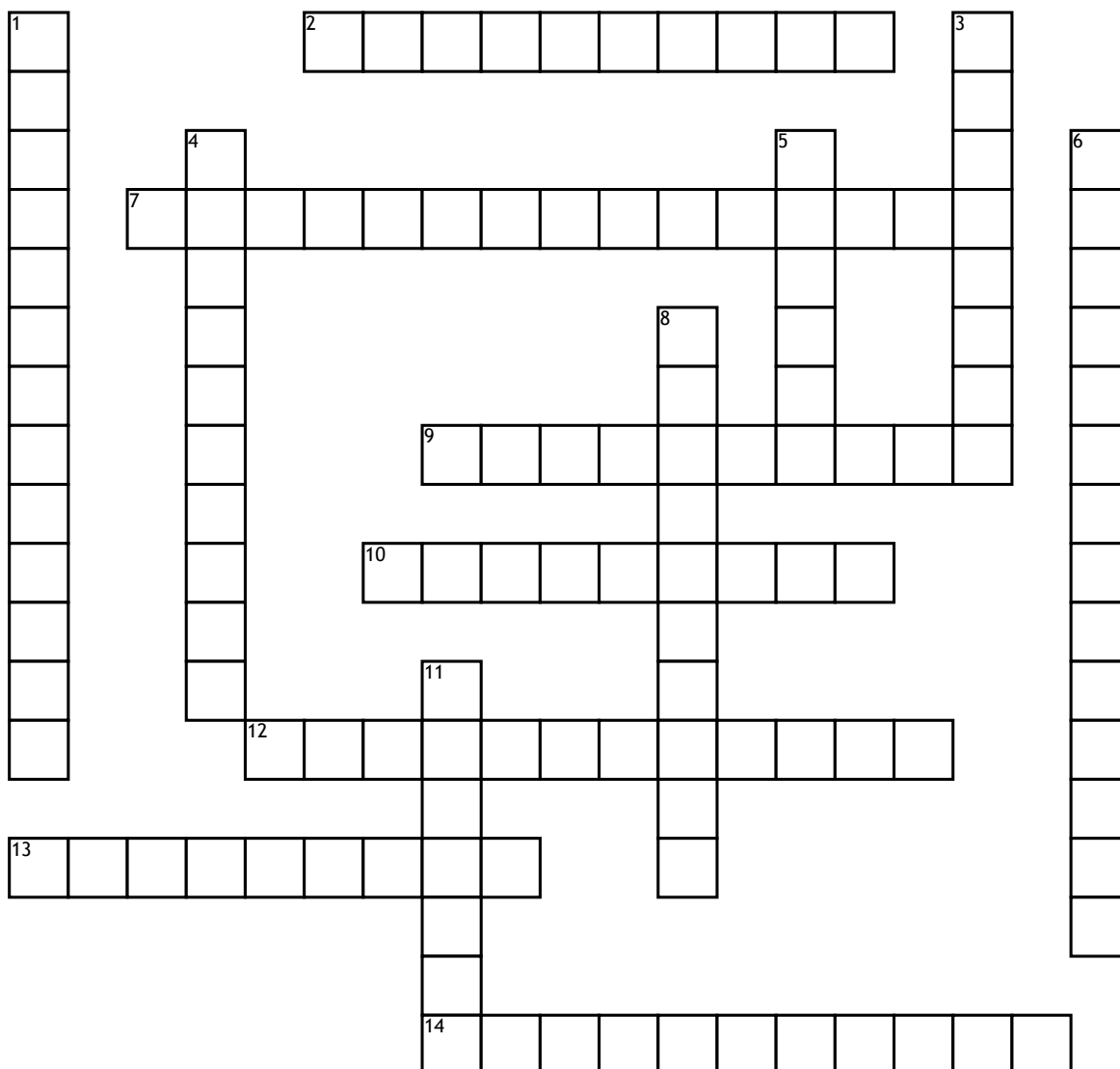


Name: \_\_\_\_\_

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

# Introduction to Baking Vocabulary



## Across

2. These ingredients add flavor and color to baked goods and also help the shortening blend with other ingredients and make the product soft and tender.

7. This flour falls between pastry and bread flour. It is good to use in cookies, biscuits, and general production work. Gluten content is 10%-12%.

9. Combined with the stirring process, these items determine the consistency of the finished product.

10. In baking, leaveners allow the dough or batter to rise.

12. A versatile chemical leavener that is a mixture of baking soda and an acid with an inactive material, like starch.

13. This flour has a low gluten content, a very soft, smooth texture, and a pure white color. It is used for cakes and other delicate baked goods. Gluten content is 7%-9%.

14. These ingredients make baked goods moist, add flavor, and keep baked items fresh longer.

## Down

1. Ingredients in baking that provide stability and ensure that the baked item does not collapse once it is removed from the oven.

3. Flavorful oils (some are alcohol based) taken from such food items as vanilla bean, lemon, and almond.

4. Items such as cocoa, spices, salt, and extracts that affect a baked item's taste and color.

5. A protein found in flour that, when baked, helps provide the firm structure and light, even texture needed in bread production.

6. Process in which the heat from baking a product containing refined sugars causes the sugar to turn a light brown color.

8. A chemical leavener (also called sodium bicarbonate) that releases carbon dioxide gas when mixed with a liquid and an acid.

11. One of the most important elements used in baking, which can be water, milk, cream, molasses, honey, vegetable oils, or butter.