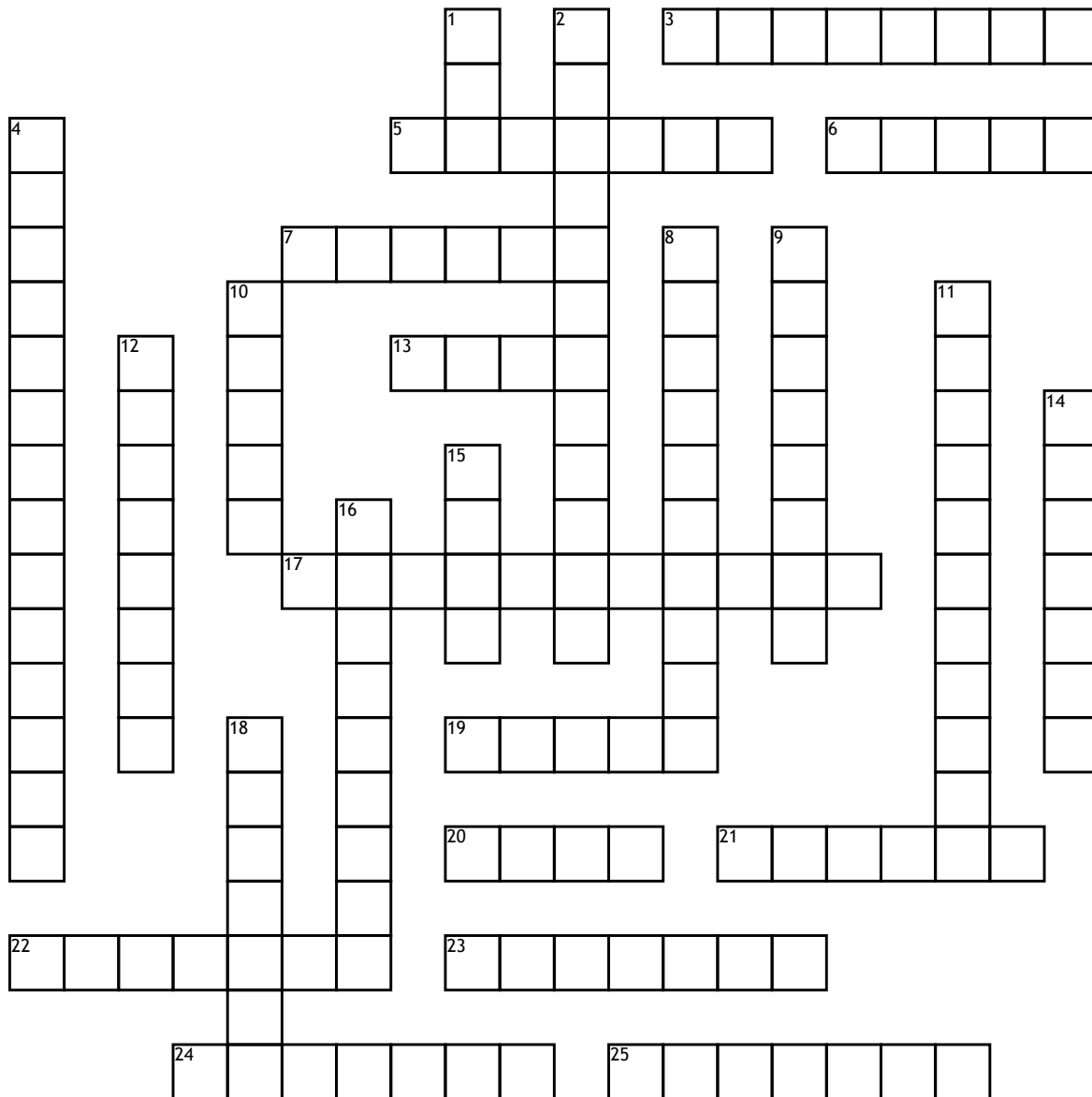


Name: \_\_\_\_\_

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

# Knead Hints?



## Across

3. \_\_\_\_\_ allows leavening action of yeast to achieve its final strength before baking
5. A mixture of flour, yeast, warm liquid makes what?
6. Whats the outer surface of a bread or roll called?
7. The \_\_\_\_\_ method allows yeast to develop separately before its mixed with other ingredients
13. Soft medium dough produces items with a \_\_\_\_\_ crumb crust
17. Longest process of mixing and kneading
19. Shaping forms the dough into the distinctive shapes associated with \_\_\_\_\_ products
20. Do not \_\_\_\_\_ products while warm

21. A glastic protein that makes dough stay together
22. The process of applying a thin glaze of liquid to the doughs surface before baking is called
23. During \_\_\_\_\_ crust becomes moist and tough
24. What do we use to brown baked goods?
25. A bench box is a covered container in which the dough can be placed before \_\_\_\_\_

## Down

1. Sweet rich dough consists of 25% of both \_\_\_\_\_ and sugar
2. Whats the process called when dough rises?
4. Avoid \_\_\_\_\_ to prevent staling

8. The process of making small holes on top of an item before baking
9. When you make shallow cuts in the surface of the item just before baking, you are \_\_\_\_\_
10. Dough is \_\_\_\_\_ or meal mixed with a liquid
11. All yeast is sensitive to \_\_\_\_\_
12. Turning sides of dough into the middle & turning the dough over is called
14. \_\_\_\_\_ is when you place a product in the correct type of pan
15. A wooden board that a baker uses to slide breads onto the oven floor or hearth is called?
16. What is a starter used for?
18. Whats it called when making small holes on top of an item before baking?