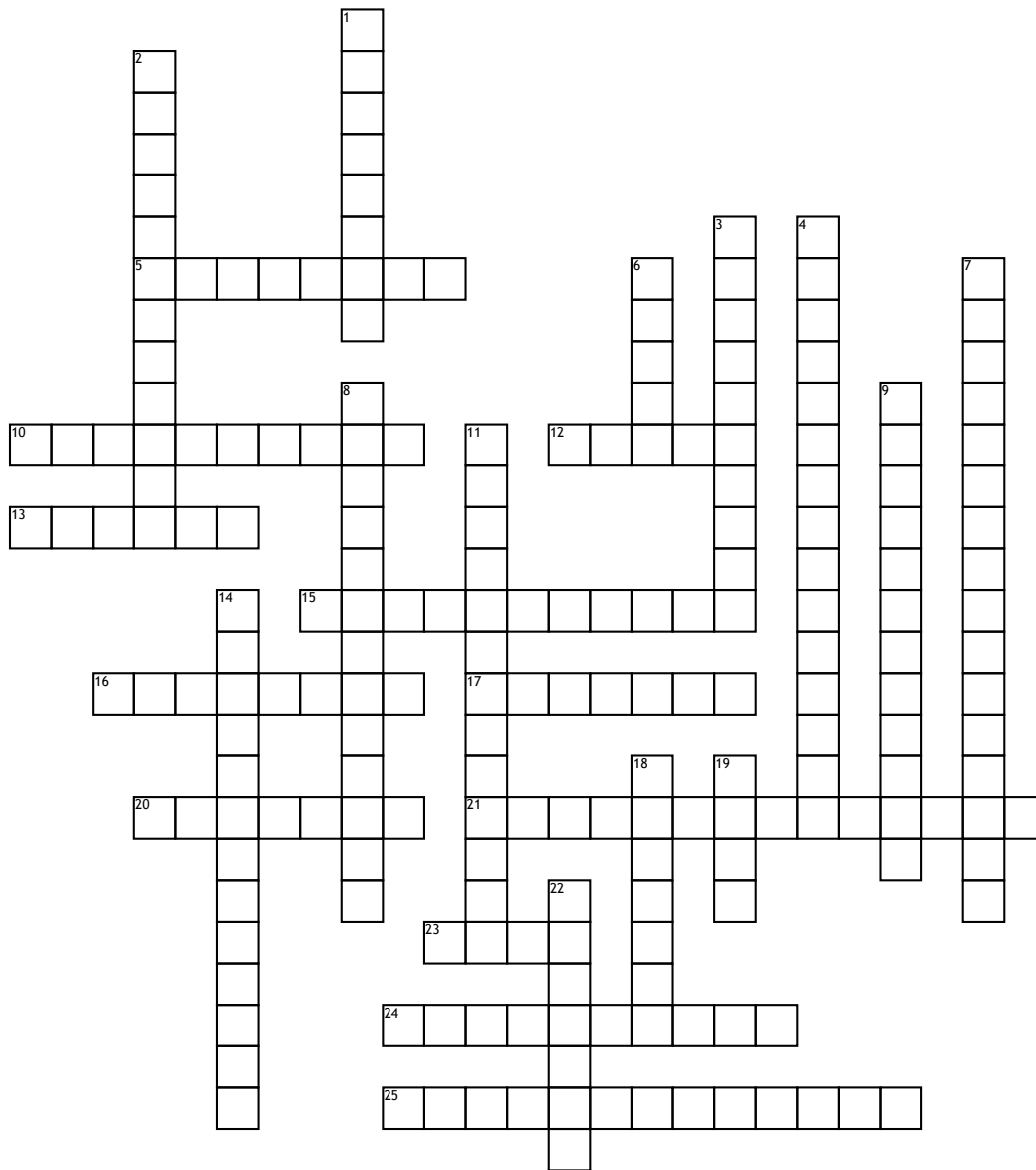


Name: _____

Kneady Yeast



Across

5. When dough breaks down completely it is called _____.
10. What is it called when the gluten is developed?
12. What is used for a crisp crust?
13. Glastic protein that makes dough stay together.
15. Longest processs of mixing and kneading.
16. ____ allows leavening action of yeast achieve final strength.
17. A process that makes small holes in surface of an item before baking.
20. When ingredients come together into a ball around dough it is called ____
21. A type of dough that uses large amounts of sugar and fats with a structure soft and heavy.

23. A wooden board that a baker uses to slide breads onto the oven floor or hearth.
24. This is the final leavening effort and occurs before internal temperater kills yeast cells.
25. What dough method combines all ingredients in one step?

Down

1. A covered container where dough can be placed before shaping.
2. A type of yeast that is prepared combining it with other ingredients into mixture.
3. The process of removing portions of dough.
4. A type of dough that produces items with a soft crumb and crust.
6. Outer surface of a bread or roll.

7. What dough method breaks the straight-dough method into steps?
8. A type of dough made from flour, water, salt and yeast.
9. What is the process called when the dough rises?
11. Fermentation is complete when dough has _____.
14. What is used for deep coloured, glossy and soft crust?
18. Is a mixture of flour, yeast, and warm liquid that begins the leavening action.
19. What is used for a soft crust with deep colour crust
22. A process that makes shallow cuts in the surface of an item before baking.