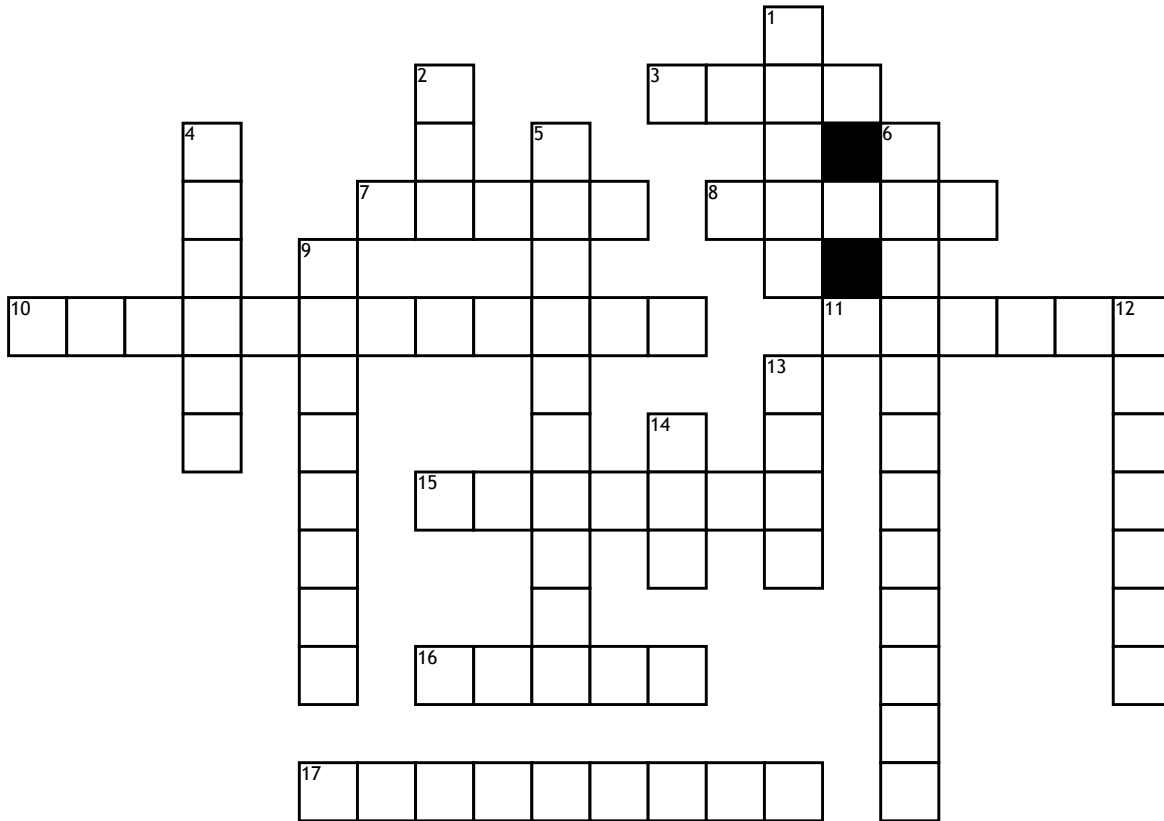


Name: _____

Date: _____

Yeast Bread Making



Across

3. controls the action of yeast (slows it down)

7. expanded by water vapor (puff pastries)

8. feeds the yeast, browning, and flavor

10. dough rising action

11. moistness, activates the yeast

15. applying a thin glaze of liquid to surface

16. single-celled fungus/leavening agent

17. action of releasing extra gasses built up

Down

1. gives structure (gluten)

2. tenderizer and flavor

4. yeast temperature between 105°F and 115°F

5. pure sodium bicarbonate

6. mixture of sodium bicarbonate and acid

9. fold, push, quarter turn, repeat

12. making cuts in the top of a bread loaf before baking.

13. color and flavor

14. created by sifting, creaming, or whipping (egg whites)