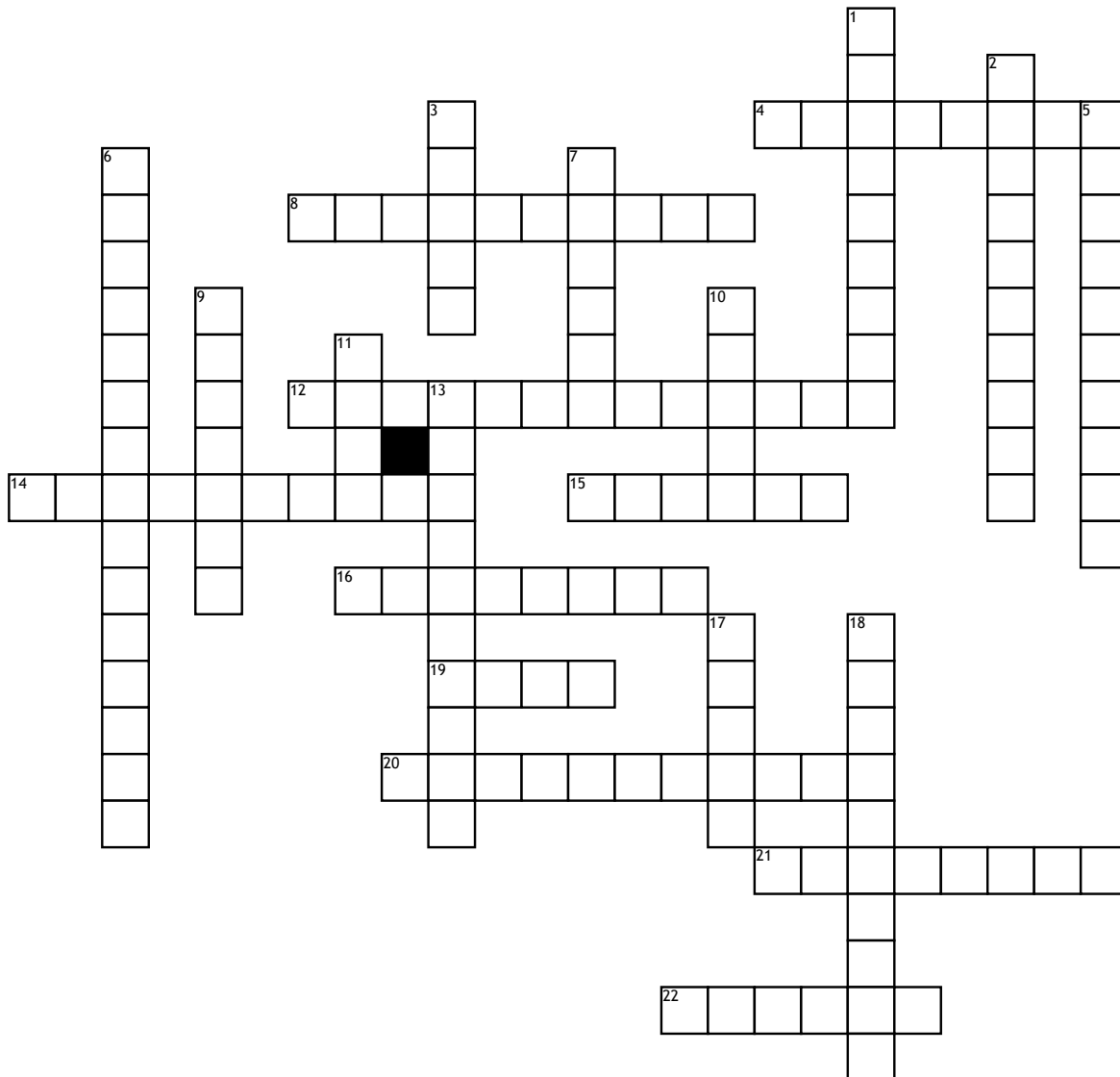


Yeast Breads



Across

4. A non-shortening ingredient that contains fat
 8. Common word used to describe table sugar
 12. Feeds yeast
 14. Flour made from the whole kernel of wheat with a high fiber content; 10% - 15% protein
 15. Holds less moisture than flour starch
 16. Process that develops gluten
 19. Contributes to a crisp crust

20. Holds more moisture than gluten

21. 2/3 as sweet as sugar
 22. Adds flavor to baked goods

Down

1. An ingredient that provides structure
 2. Flour that is a blend of hard & soft wheat; 8% - 11% protein
 3. Twice as sweet as sugar
 5. Shortens strands of gluten
 6. Flour is categorized by what characteristic

7. Flour made of soft wheat; 8% - 9% protein

9. Gluten develops by kneading what component of flour?

10. Releases carbon dioxide & alcohol to leaven bread

11. Flour made of soft wheat with a fine texture; 7% - 9% protein

13. Reacts with baking soda to promote tenderness

17. Flour that has 12% - 14% protein

18. Flour that has 41% - 42% protein and low starch