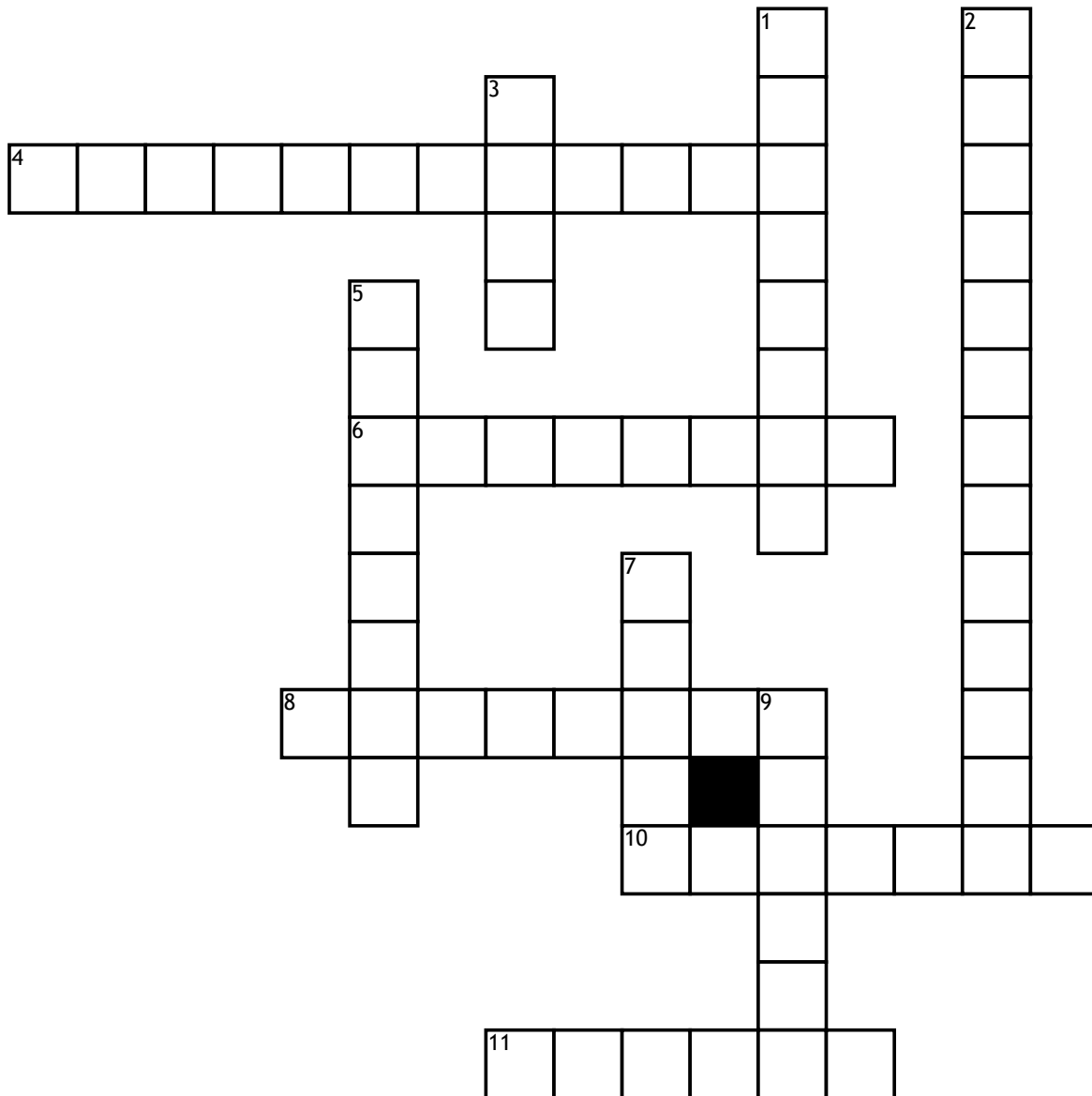


Name: _____

Date: _____

Yeast Breads



Across

4. Process when carbohydrates are consumed by yeast, alcohol and carbon dioxide are released
6. repeatedly folding and pressing the dough after it is mixed
8. When yeast dough is allowed to rise after it is shaped and before it is baked
10. Fermentation is generally considered complete when the dough _____ in size
11. yeast is a _____ organism

Down

1. _____, or folding dough allows carbon dioxide gas to be released
2. When yeast ferments in a dough, it gives off _____, which causes the dough to rise
3. a liquid such as beaten eggs, milk, or water
5. _____ liquid is typically used for dissolving yeast (referring to temperature)
7. Yeast can be fresh or _____
9. the protein that gives dough its structure and elasticity