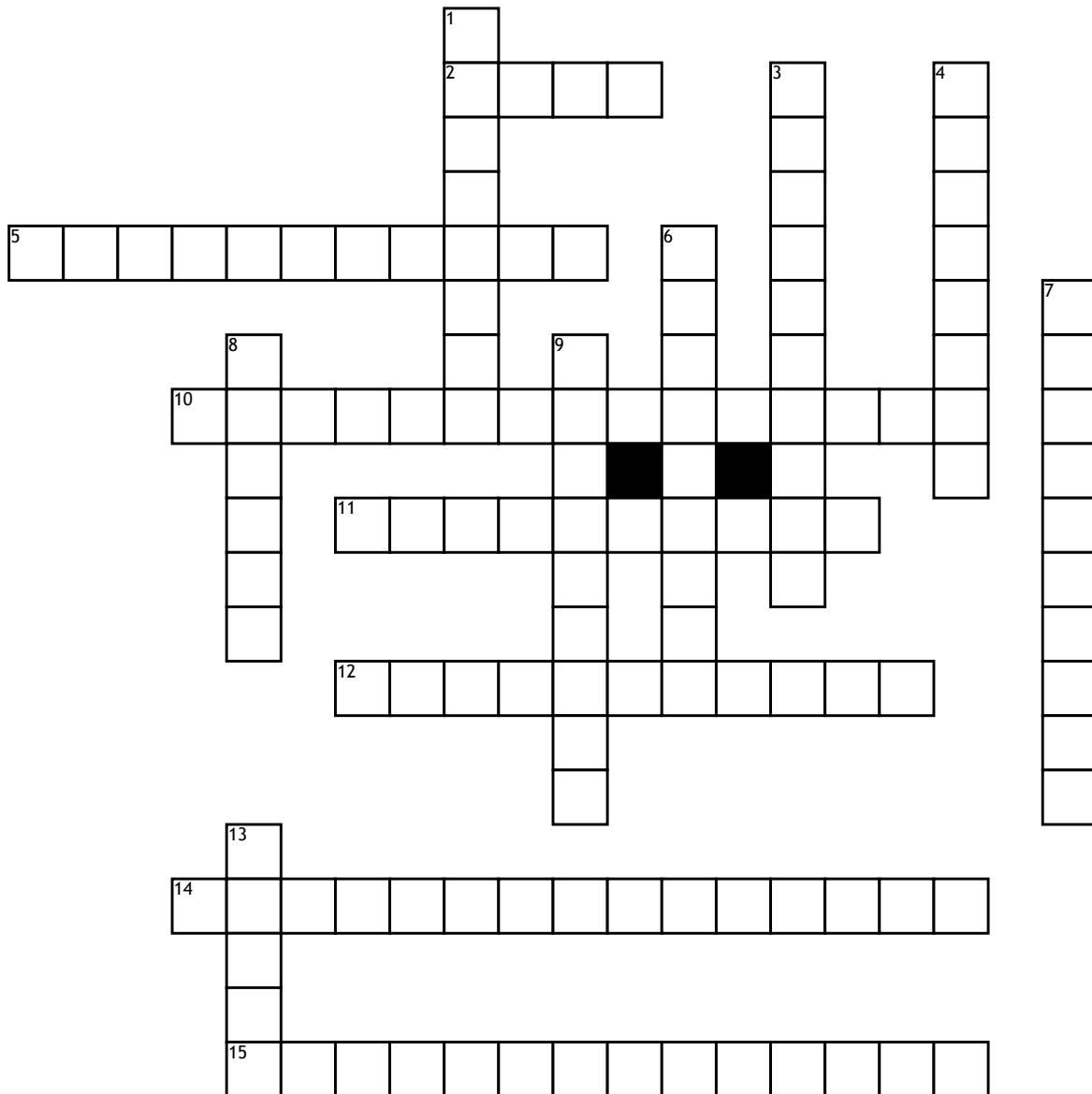


Name: _____

Yeast, Keaton Muhonen



Across

2. make baked products tender by coating the gluten and keeping it from over developing

5. use baking powder and baking soda as a leavening agent

10. Suitable for general baking

11. flour that is higher in gluten than all-purpose flour

12. use yeast and take longer to prepare

14. All purpose flour that you can use with salt and leavening for baking

15. Made from a cross between whole wheat and rye grains

Down

1. kills the yeast

3. Used to make pasta

4. food warmth and _____ are the 3 things are needed for yeast to grow

6. Soft white flour that is lower in gluten than all-purpose flour

7. help baked products rise

8. found in wheat grains

9. retards the growth of yeast

13. When mixed with a liquid, kneaded and developed sufficiently, it gives the dough its framework and structure