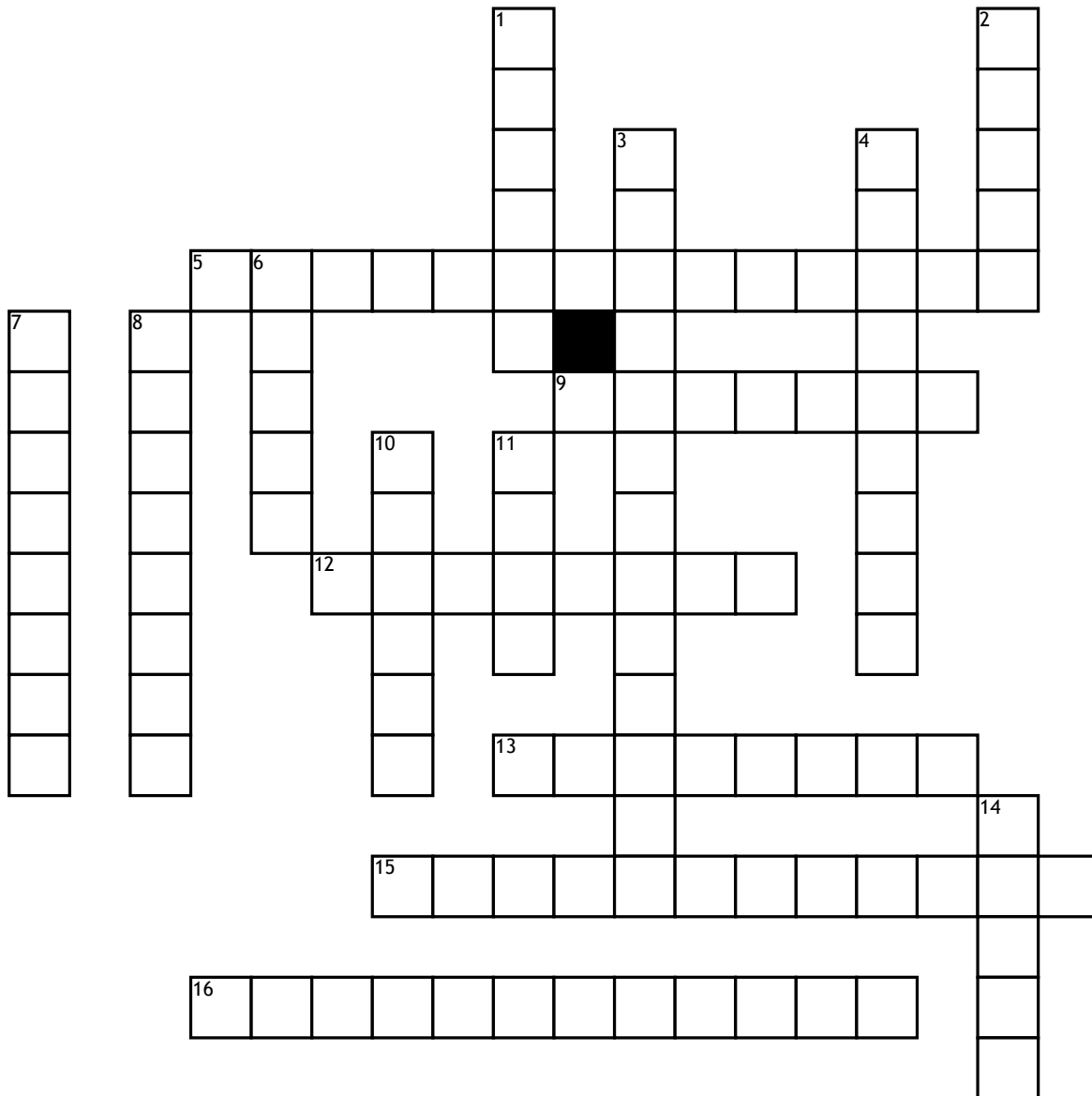


Name: _____ Date: _____ Period: _____

You Bread My Mind



Across

5. Individual packets contain this in the form of small granules; Should be stored in a cool, dry place. (3w)

9. After proofing, your ball of dough should have _____ in size.

12. The first set of time allotted for the dough to rise.

13. The method in which Yeast is mixed with all dry ingredients first, and then with a liquid. (2w)

15. The method in which Yeast is first dissolved in warm water to activate growth.

16. The process of Yeast enzymes breaking down carbohydrates.

Down

1. The protein developed in flour which becomes very smooth and elastic with kneading.

2. A single-celled living organism that multiplies and grows rapidly when three essential needs are met.

3. The gas that is produced by yeast enzymes that helps the bread rise. (2w)

4. Baking Soda, Baking Powder, and Yeast are examples of _____ ingredients that cause things to rise.

6. This kind of thermometer is used to test the proper temperature of the liquid for yeast activation.

7. A four-step process of pushing, folding, and turning yeast dough before it can rise.

8. The liquids milk and water can serve as one of the three things Yeast needs to grow.

10. Yeast needs a third item in order to grow, that falls within an ideal temperature of 110 - 120 degrees F.

11. Sugar serves as one of the three things Yeast needs to grow.

14. Kneading is a four step process done with your _____.