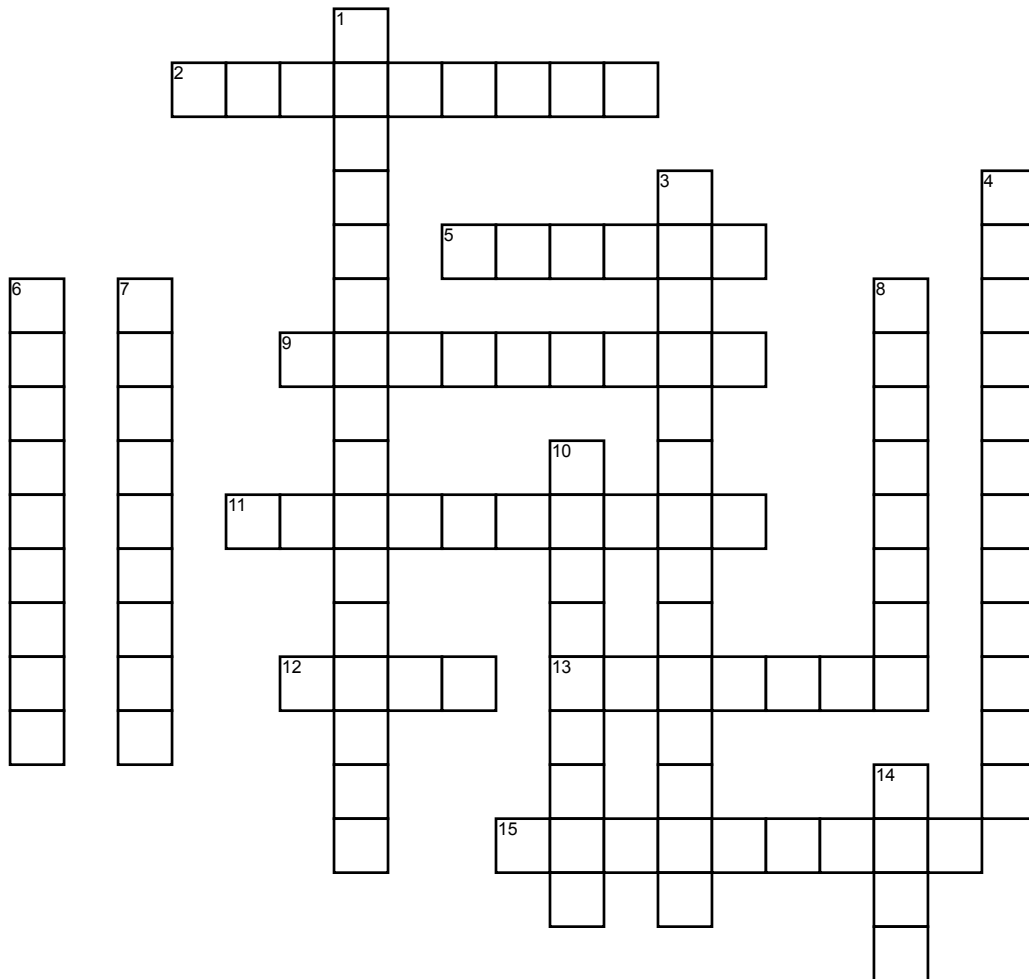


Name: _____

Date: _____

cross word on Breads



Across

2. A dough high in fat, sugar, and/or eggs
 5. protein present in wheat
 9. Wheat high in protein
 11. The rapid rise of yeast goods in the oven due to the production and expansion of trapped gases caused by the oven heat
 12. The plant embryo portion of a grain kernel

13. Weighing, usually of ingredients, dough or batters
 15. The starchy inner portion of grain kernels

Down

1. A leavener such as baking soda, baking powder or baking ammonia
 3. The process by which starch granules absorb water and swell in size

4. The process by which yeast changes carbohydrates into carbon dioxide gas and alcohol
 6. A dough that is low in fat and sugar
 7. A yeast type dough made with a sponge or starter
 8. A method of expelling gases from fermented dough
 10. A flaky, buttery, yeast roll shaped like a crescent
 14. The hard outer covering of kernels of wheat and other grain

Word Bank

Hard Wheat
 Gelatinization
 Rich dough
 Gluten

Bran
 Fermentation
 Oven Spring
 Punching

lean Dough
 Chemical Leavener
 Germ
 Croissant

Sourdough
 Scaling
 Endosperm