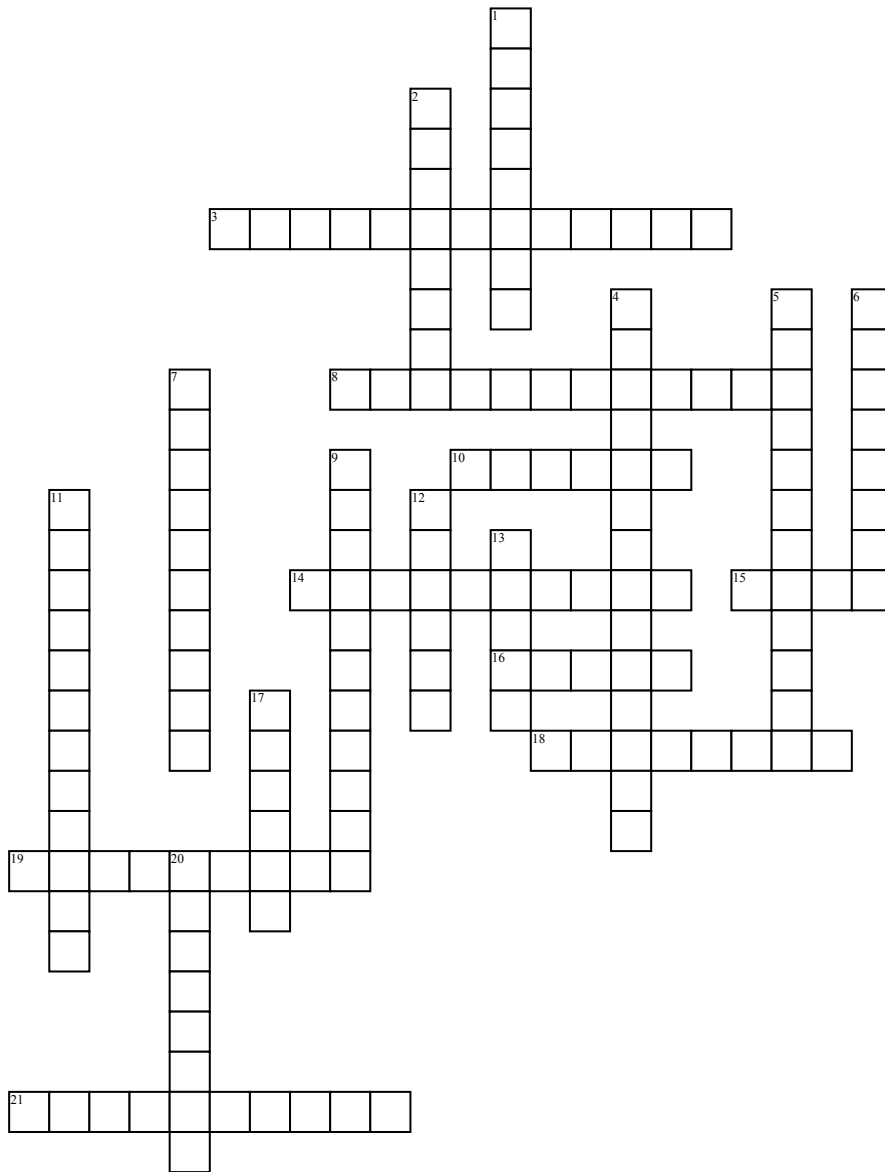


# Advanced Breads



**Across**

- 3. Created as yeast ferments and inflates dough or batter
- 8. The process of converting carbohydrates to alcohol or organic acids using microorganisms—yeasts or bacteria.
- 10. The protein in flour that gives dough it's elasticity.
- 14. It is usually caused by acidity in the dough that breaks down gluten and creates little capsules of escaped CO2. It is prevalent in dough that has seen long fermentation times, particularly cold fermentation where acid tends to develop faster.
- 15. Slows down fermentation and enzyme activity of yeast in dough.
- 16. It feeds the yeast, resulting in a faster rise.
- 18. To work dough, usually by hand, for the purpose of developing the glutens in the flour, which is what gives baked goods their structure and texture.

- 19. Some bakers prefer to use a \_\_\_\_\_ since kneading dough by hand can be messy, and many home cooks add a lot of extra flour, which can compromise the texture of the baked loaf.
- 21. Affects gluten strands by shortening the strands and tenderizing the product.

**Down**

- 1. The final rise of shaped bread dough before baking.
- 2. The finer particles of this type of dried yeast should be mixed directly into the flour and are easily dissolved in the dough without proofing first.
- 4. A substance used to produce fermentation in dough or batter
- 5. Bread has to cool before slicing and packaging. Otherwise, \_\_\_\_\_ will form and the crumb will be warm and gummy.
- 6. Is fresh yeast that has been pressed and dried until the moisture content makes the yeast dormant until mixed with warm water. It has a much longer shelf life than fresh yeast and does not need to be refrigerated unless opened.

- 7. Is a type of baker's yeast that comes in a solid form. It is also known as cake, wet or fresh yeast.
- 9. A liquid that's been heated to just below boiling temperature. It makes yeast breads lighter and also helps dissolve sugar and melt butter
- 11. Removes some of the gas bubbles formed by the yeast during rising and produces a finer grain in bread.
- 12. A period of leavening of dough preceding baking.
- 13. A living microscopic organism which converts sugar or starch into alcohol and carbon dioxide.
- 17. One way for the advanced baker to test if bread is done is when a tap sounds \_\_\_\_\_.
- 20. Bread dough is easily affected by high \_\_\_\_\_. Reduce the amount of liquid in your bread recipe, add salt, and cut back on the amount of yeast used in your recipe to compensate for too-rapid yeast growth.