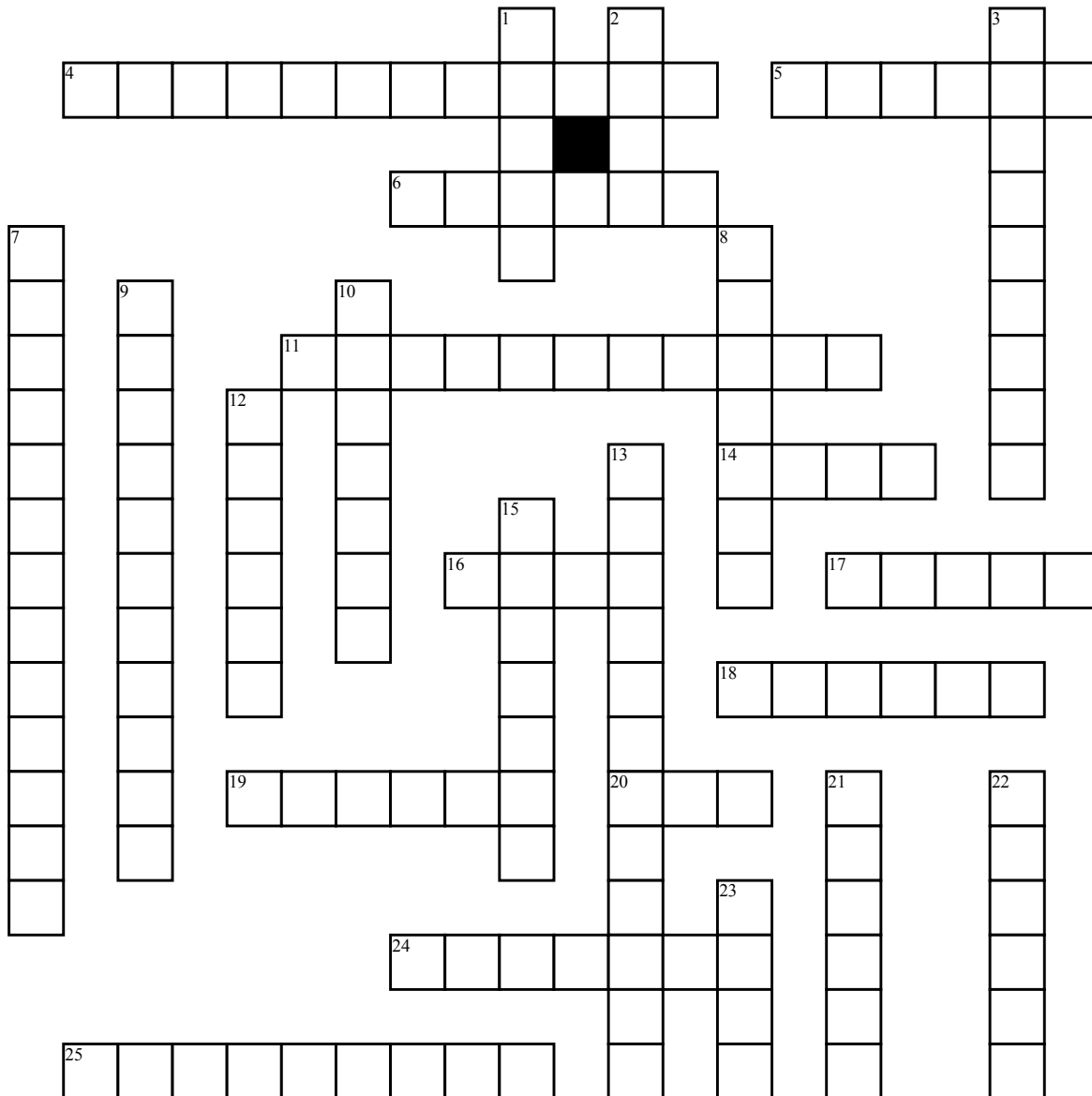


Art of Baking Test Review Unit 4, 5, & 6



Across

4. This method has sugar crystals grating against fat, creating holes that fill with air creates volume
5. What is the job of salt in making pie crust?
6. Testing the doneness of a foam cake one typically uses this.
11. This is one of the 4 elements of plating (know all and the components of each)
14. This type of cake is leavened by air trapped from stiffly beaten egg whites.
16. We made this foam cake in class.
17. Using tin foil and dried beans in an empty pie shell is this method.
18. This is one of the four types of pie (know them all).

19. You need to follow this exactly when baking cakes to ensure your cake turns out
20. This type of crust is made from four basic ingredients: flour, fat, salt, and water.
24. A criss-cross pattern of dough on top of pie is called this.
25. This type of cake contains solid fat as well as flour, salt, sugar, eggs, and liquid.

Down

1. This type of decorating tip is used to write messages.
2. You can tell this item is done because it will have a shiny crust, be nicely browned, and slightly rounded.
3. Common way of testing doneness of baked goods is using this item.
7. Colors that go well together when decorating are called this

8. This is a type of foam cake (hint: there are 3 different types, know them all).
9. This means all things in place, in terms of cooking.
10. Using a fork to poke holes into a crust is called this.
12. Using a fork on the edge of the crust can create this look
13. This type of decorating tip would be used for making grass.
15. What texture does a one-bowl method cake typically have?
21. What texture does a foam cake typically have?
22. This used as a thickener when making fruit pie.
23. What will happen to the fat if you work a pie dough too much?