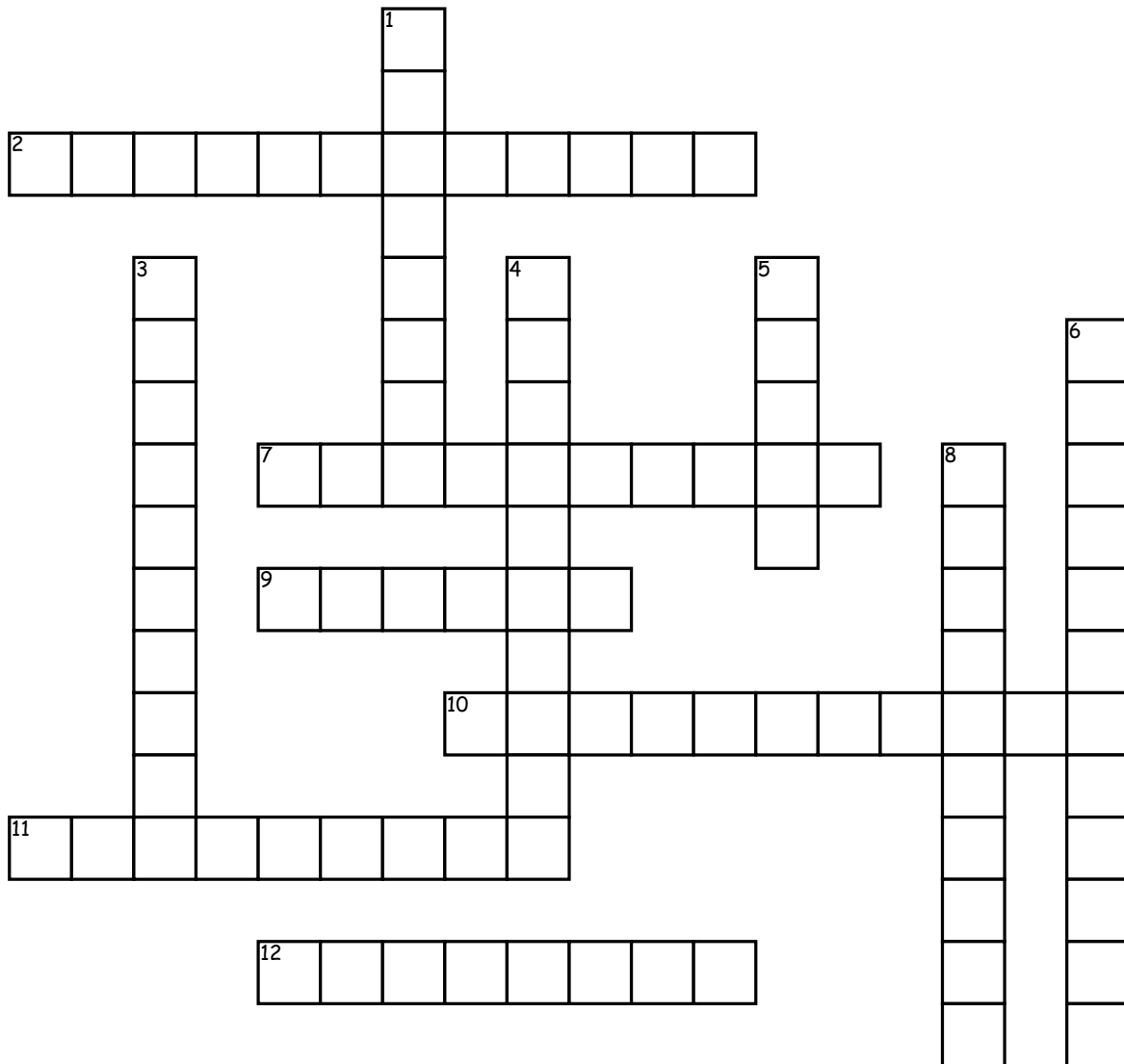


Bakeshop Vocabulary



Across

- 2. The carbon dioxide and alcohol given off by the yeast, then left in the baked good is this process
- 7. Head of baking and pastry department
- 9. Substance that gives baked goods their structure
- 10. A sweetener that is equal parts water and sugar

- 11. The procedure of gasses being locked in dough which is what gives it the light and airy texture
- 12. to soften gelatin in cold water

Down

- 1. Substance or flavoring that is alcohol-based
- 3. A powder that releases carbon dioxide gas and makes the dough rise

- 4. A fat that makes product less elastic and more tender
- 5. In charge of preparing and baking the breads
- 6. A substance like baking soda but mixed with acid chemicals
- 8. Responsible for creating the sweet dessert items