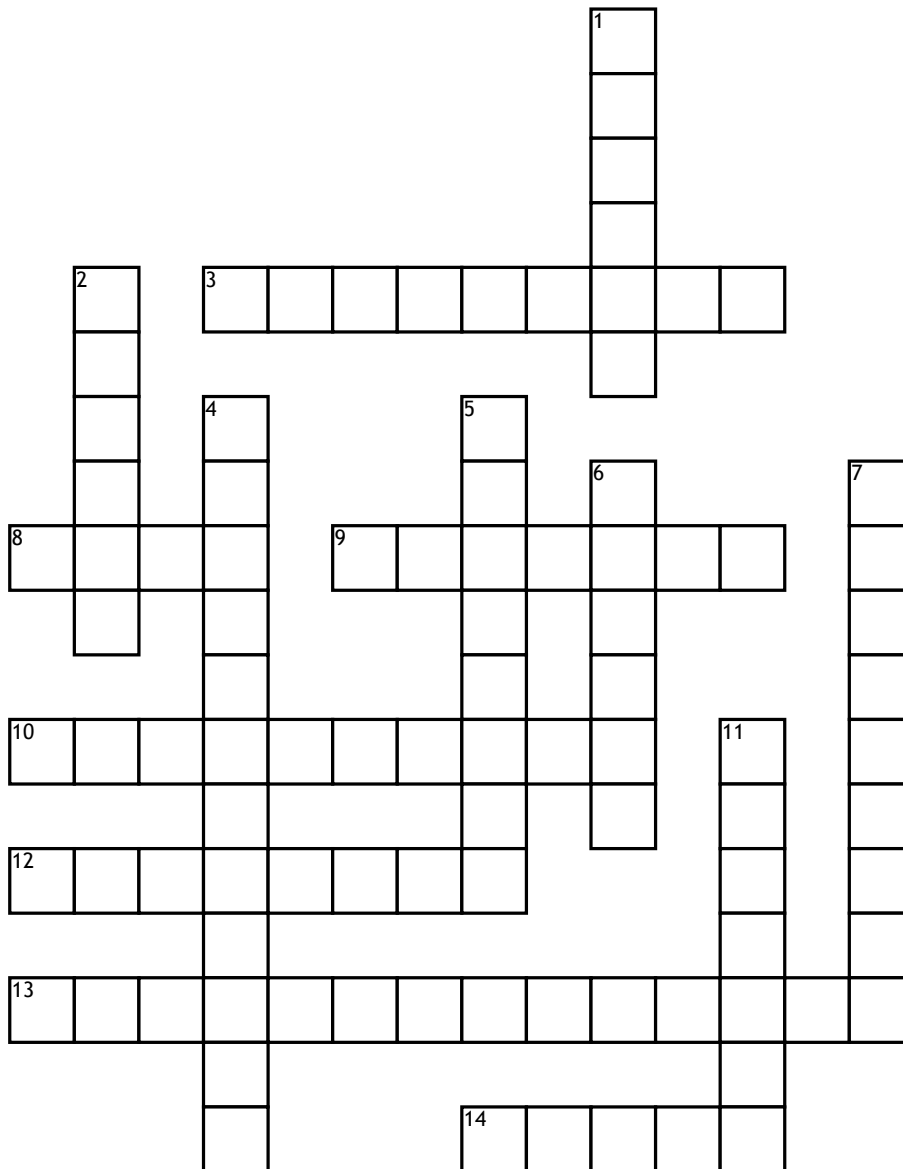


# Baking Quiz 2



## Across

3. A condition of muffin products characterized by large, elongated holes, caused by overmixing

8. A batter that is liquid enough to pour

9. Cookies made from soft dough or batter dropped on baking sheets with a spoon, scoop, or other measurement

10. The rapid rise of yeast goods in the oven due to the production and expansion of trapped gases as a result of the oven heat

12. The process of beating fat and sugar together

13. Dough into which a fat was incorporated in many layers by means of a rolling and folding procedure

14. Cookies for which the dough is spread out and baked in sheet pans and then cut in individual shapes

## Down

1. Mixing method in which combined liquid ingredients are mixed with combined dry ingredients; used for many muffins, quick breads, and pancakes

2. Cookies for which rolls of dough are made in advance, refrigerated, and then sliced and baked as needed

4. the process by which yeast acts on carbohydrates to change them into carbon dioxide, gas, and alcohol

5. the process during which the volume of shaped dough increases due to fermentation

6. Mixing method involving folding flour and other ingredients into an egg foam

7. Dough that is low in fat and sugar

11. Mixing method involved rubbing solid fat into dry ingredients and then mixing with combined wet ingredients.