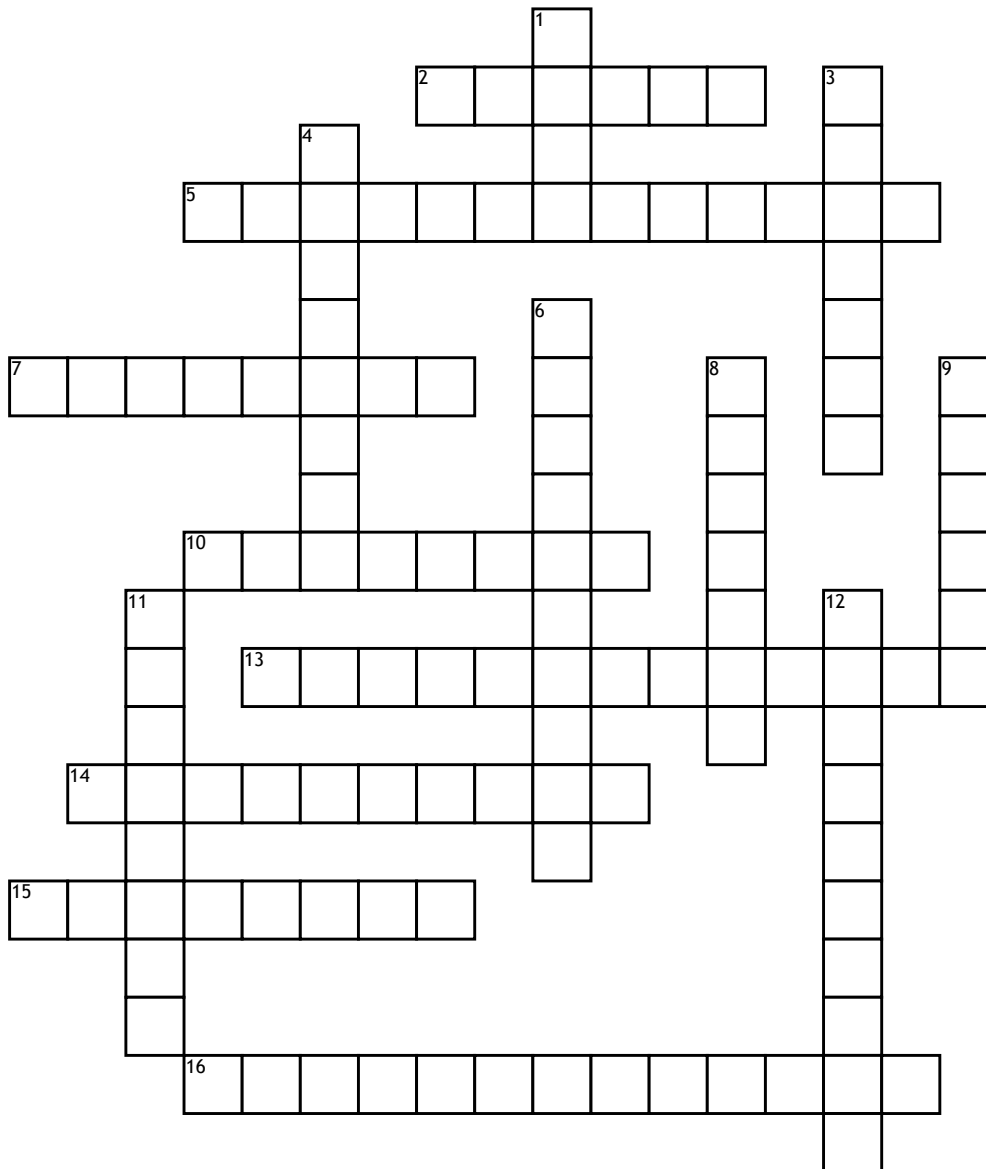


Baking principles crossword puzzle



Across

2. What gives shine to baked products
 5. What is made from egg whites and sugar warmed over a double boiler while beating
 7. What consist of making tho mixtures
 10. What can be crisp if they are very low in moisture
 13. What method in which eggs are whipped or beaten to incorporate air before they are mixed into a batter

14. What is also called decorating or decorators icing
 15. What is necessary for chewiness
 16. What can be cooked or uncooked

Down

1. What are the sweetest of all bake products
 3. What is define as a soft or creamy dessert
 4. What is sometimes used instead of icings between cakes

6. Any fat in baking is called
 8. Name one type of a makeup method
 9. What is desirable in some cookies
 11. What continuation of the process of yeast fermentation
 12. What contains a high percentage of fat