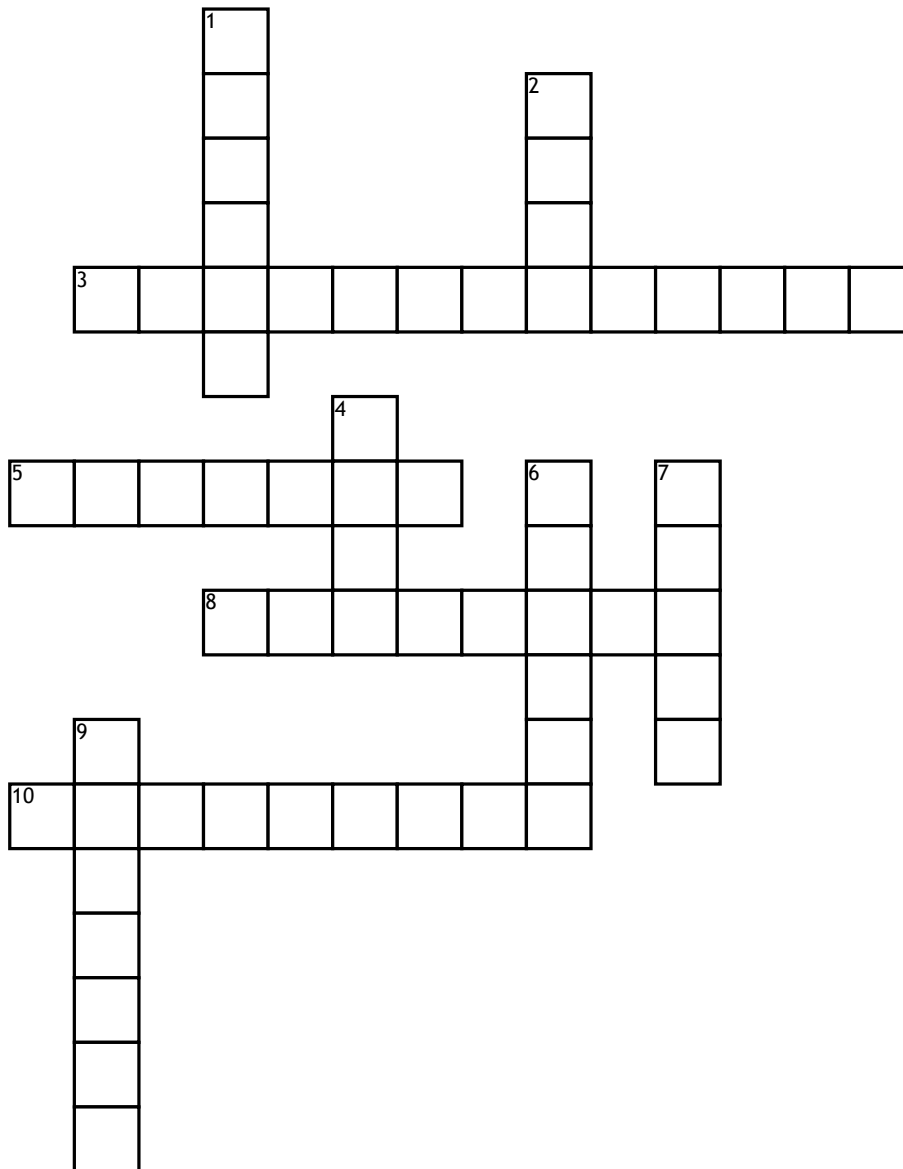


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Carrot Cake



## Across

3. What temperature does water need to be in order for yeast to rise? (the number is spelled out)
5. After dough has risen properly, what must you do before baking it?
8. This process develops the gluten in the dough.
10. How do you add the flour to the dough while kneading?

## Down

1. A loaf of bread is thoroughly cooked when it is what color?

2. Homemade bread will become stale within how many days unless eaten or frozen?
4. In order for the dough to be successful you must let it what?
6. The dough should not be \_\_\_\_\_ when put in the bowl to let sit and rise?
7. What essential sweet do you need for yeast to rise?
9. Too much flour in the dough causes the dough to be what?