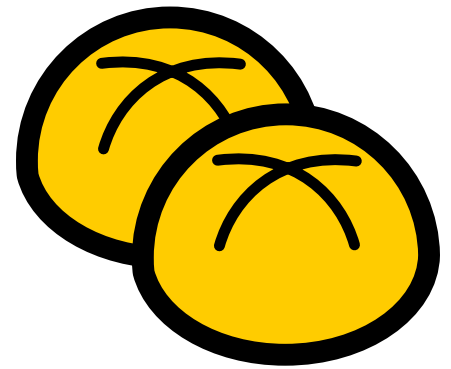
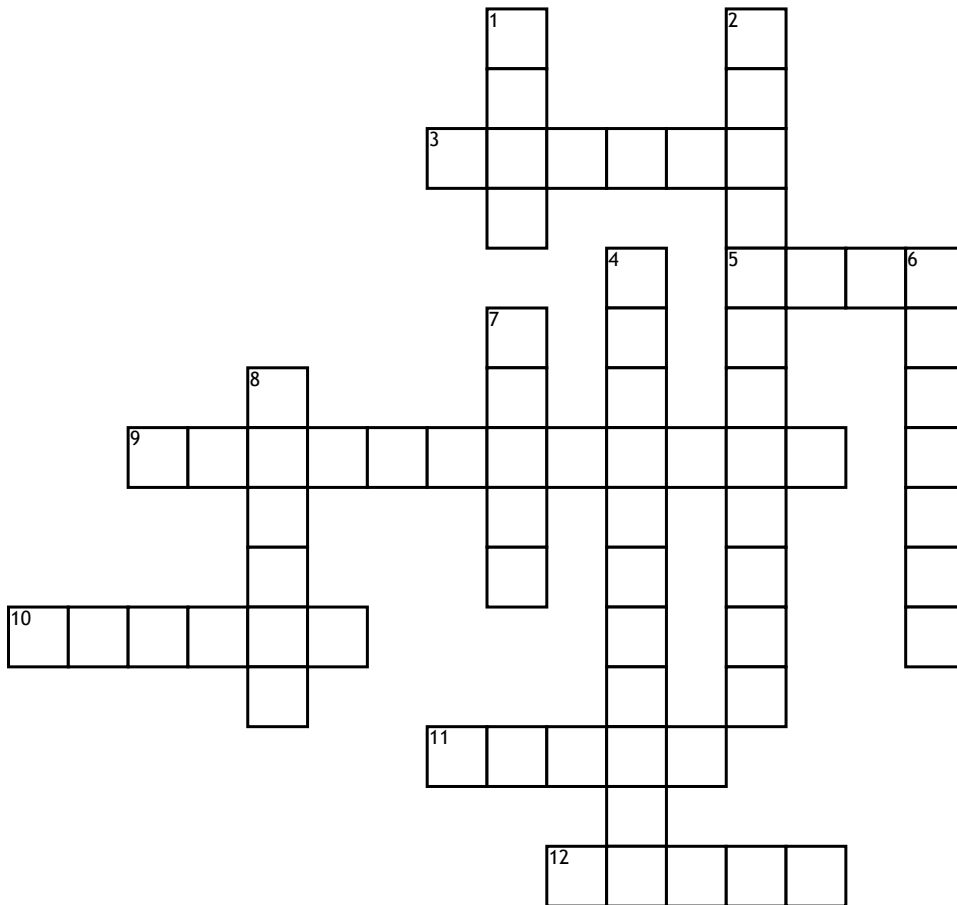


# Chemistry of Bread Baking



## Across

3. the sense that is used by your tastebuds

5. this creates a richer flavor

9. used to help bread not stick to pan

10. the starch grains in the flour are trapped by

11. use all purpose.....for bread

12. this helps the bread to rise

## Down

1. this causes the bread to not be sticky

2. What is the process in which yeast breaks down sugars

4. is measured in fahrenheit or celsius

6. this needs to be done if the dough was kneaded enough

7. causes the crust to brown

8. the color the bread needs to be after being baked