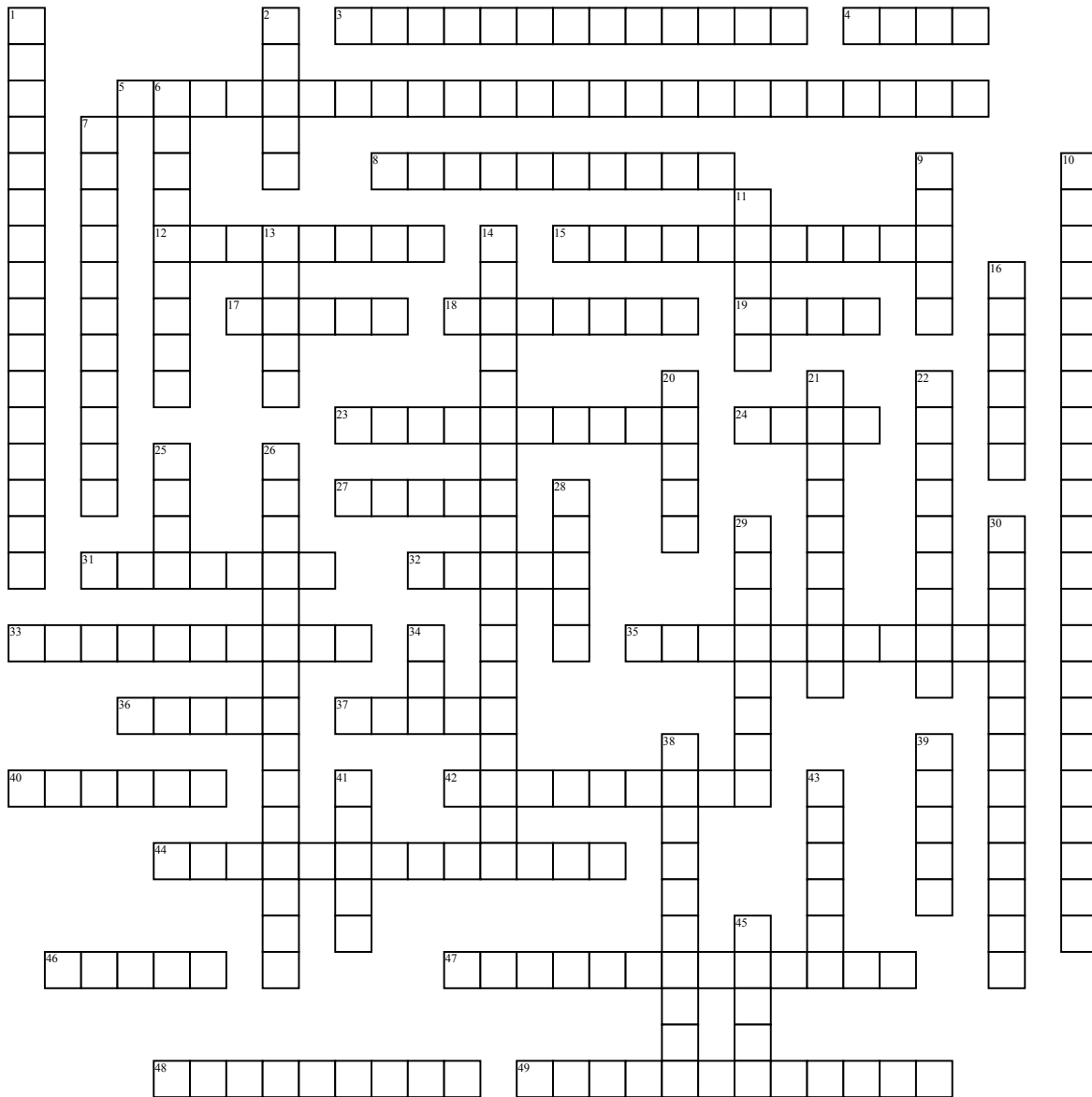


Crossword Puzzle Bread & Pastry



Across

3. Because it's flexible, you can scrape dough from the sides of the bowl without scratching it.
 4. Stove compartment for baking and roasting
 5. Keep on hand to cover the dough as it rises. Plastic wrap should be sprayed with cooking spray on the side of the wrap facing the dough.
 8. Common sizes are 9" x 5" or 8 1/2" x 4 1/2". Keep in mind that shiny pans reflect heat so baking time is generally longer. You'll also get lighter crusts than breads baked in dark pans that absorb heat.
 12. Legible order for bread and ale
 15. When you bake with yeast, it's crucial that water temperature is accurate. Water that is too hot can kill your yeast.
 17. Helpful when you need to measure dough after it has been rolled.
 18. Browned, as bread
 19. As bread might be, for example, with the crusts cut off gently
 23. Any sturdy, 4-quart capacity bowl is fine.
 24. Fat and flour mixture
 27. Especially important to measure the resting time of dough precisely.
 31. Like a bread dough failure, perhaps
 32. Ancient grain ground into flour and used to make non-gluten-free foods including bread, pasta and pastry
 33. Any sturdy, 4-quart capacity bowl is fine.

Down

35. Making bread and pastry?
 36. The French speak up for bread
 37. Right seed mixture for grass plants
 40. Gets hard, as bread
 42. is used to knead dough with hand or stationary mixers right in the bowl. Use the flat paddle to mix the ingredients, and then switch to the dough hook for the kneading step.
 44. It's the best for cutting bread
 46. Ancient grain ground into flour and used to make non-gluten-free foods including bread, pasta and pastry
 47. a variety of sizes and weights. They can be plastic or wood. Heavier ones will last longer and provide more stability.
 48. Get prison out of cell for bread and cheese perhaps? As the saying goes, there's no such thing!
 49. Heavy commercial sheet pans are 13 gauge aluminum. However, sheet pans of all sizes come in other gauges also. The lower the gauge, the heavier the aluminum and the more expensive the sheet pan.
 10. Don't "eyeball" the amount you need. Use measuring spoons and cups for accuracy. Level off dry ingredients with a knife or straight edge.
 11. For bread, dough is the wherewithal
 13. Flour mixture for bread and pastry
 14. a long handled spoon is required; either wood or metal will do.
 16. The old stay out for bread and beer
 20. Spreads for bread
 21. A chit sure to be exchanged for bread and wine
 22. Tools of the trade for Torvill and Dean
 25. Tools of a trade
 26. The steam that builds up in the pan can make bread loaves soggy. A wire cooling rack helps bread cool down when it's just come out of the oven.
 28. Nevertheless, 20 went missing for bread and butter
 29. Part of a catcher's 'tools of ignorance'
 30. If you purchase one to mix dough, you'll find many other uses for it
 34. Cereal plant the grain of which is used for bread and fodder / fermented and distilled and made into whiskey
 38. you can use a can or other type of cylinder to roll out dough.
 39. Essential ingredient for bread
 41. Hollow thanks for bread
 43. Hit a flour mixture
 45. Registers for bread