

Name: _____

Date: _____

Ingredient functions and quick breads

C R E A M I N G M E T H O D C P P O O V M H K Y
Q N A G N I T F I S Y M S R E T T A B R U O P T
L Q B A X D P X O B Q T I M Z N R P H W Q D S D
E M L H G U O D T F O S V S Z G F Y T G A R A R
A M Q S P A S T R Y M E T H O D C A X G Y I L P
V O C J G P J M E W D E J I P Q E J S L N O G U
E P X O F N Z N Y S W E E T E N E R J U R D Q B
N D F S N T I U R R A Z E Z F C F L I T D O S K
I I O T O V F R K L T S B R V U E O H E W H T F
N N H H Q O E X O H M B J D O Y M L R N M T E B
G R W J T F B N U V O N I X P F H F A J D E A R
A T Z G A E B P T H A G W C Y H E W R W U M M I
G S U T D Q M A M I T L A G R A Z J Z V P T H D
E A K J N V X N K B O A F B B B P T N R A I X Q
N E H S C G D F I I H N Q E O E M S C I S U I J
T Y Z U G Q L G K F N G A Z G O T K L O V C T C
L Q X W R G L H I I F G U L Z R D I A B J S K J
J T B P S Z E X Z W D U P O M Z P Z X Y B I B Y
D C I C S J I N W Z H B M O D I Y K F S B B S A
Q I F K I L F N M U A P P G W F X H H G G A M E
R H O B A K I N G S O D A Y K D F I T V P R T L
N L Z C H O I T H G H C X M B R E I N P D G Y Q
R S R E T T A B P O R D S I X F R R T G V O Z Y
X T A K B Z J X S J H H U I F Y E I G S T Q K W

conventional mixing
biscuit method
baking powder
stiff dough
soft dough
gluten
eggs

creaming method
pastry method
drop batters
baking soda
sweetener
steam
fat

leavening agent
muffin method
pour batters
flavorings
sifting
yeast