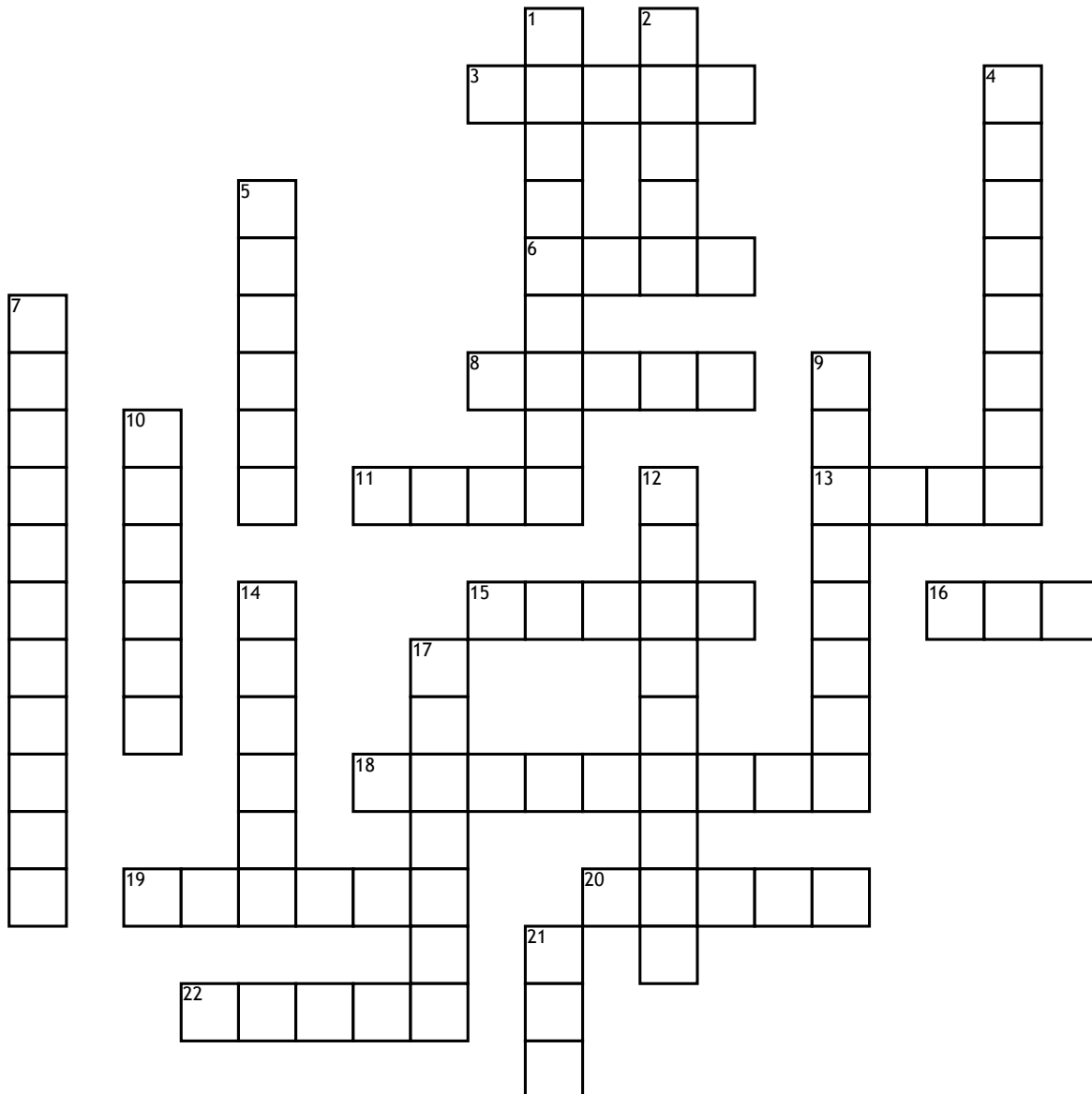


Ingredients Used in Baking



Across

3. A type of syrup that adds flavor and sweetness
 6. Type of flour that makes an excellent bread
 8. Number of basic ingredients used in baking
 11. Type of wheat that makes good flour for making cakes
 13. Helps to hold ingredients together in a mixture
 15. Helps to make baked products tender
 16. Canola, peanut, corn, and olive are types of

18. Used to make food more tasty

19. Where the racks should be placed in the oven for baking
 20. This is done to develop the gluten in flour
 22. A fungus used for baking

Down

1. Paper used in baking
 2. Can be used to thicken gravy
 4. Vanilla, almond and lemon are types of these
 5. Cream of

7. Should be at room temperature for mixing

9. A method of preparing a pan for baking
 10. A protein in flour
 12. Baking powder provides this in a biscuit
 14. Helps to moisten starches and proteins in a mixture
 17. Getting oven to proper temperature for baking
 21. Helps to make a baked product tender and flakey