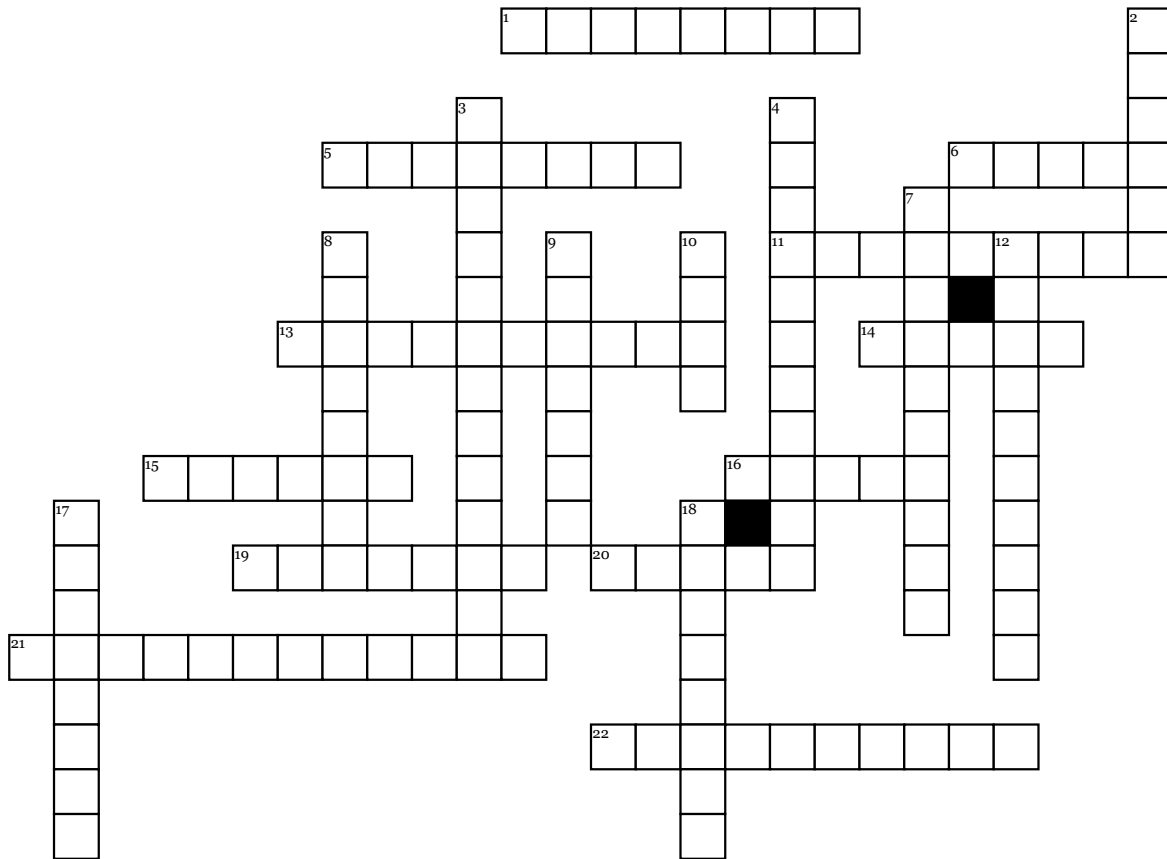


Ingredients and Their Functions



Across

1. Powdered sugars are finely ground sugar with starch added to prevent _____.

5. _____ is used for its distinct flavor, color as well as its moisture retention traits.

6. Butter is made up of a 20% _____ and an 80% fat content.

11. Butter is the most _____ of the baking fats and should be used sparingly.

13. _____ is a type of granulated sugar.

14. Granulated Sugar gets its _____ from impurities and caramelized sugars existing naturally in the sugar cane.

15. _____ is made by churning ripened cream and it is the King of all fats.

16. _____ is a live organism that goes into action when it is combined with warm water and a sugar or starch.

19. The _____ method traps layers of fat in between dough which when baked becomes steam or air in products.

20. _____ is a naturally occurring invert sugar.

21. _____ is basically baking soda combined with an acid ingredient.

22. _____ a is an alkali that reacts when acid is added to it by producing carbon dioxide.

Down

2. _____ sugars are used in cooked icings and baked goods.

3. Yeast produces bubbles of _____ gas that get trapped in the structure of the dough or batter.

4. Any recipe that uses only baking soda should be baked _____ before all the bubbles deflate

7. Coarse sugar is also often used sprinkled over a product for _____.

8. Brown sugar is graded according to _____.

9. _____ comes from starch and is not as sweet as sugar.

10. _____ syrup also comes from starch.

12. _____ is 100% solid fat that has been made from vegetable oils.

17. The _____ method mixes solid fats and sugars which create pockets of air that hold liquid and with heat become steam or air in products.

18. Powdered sugars are used in _____ icings and fondants.