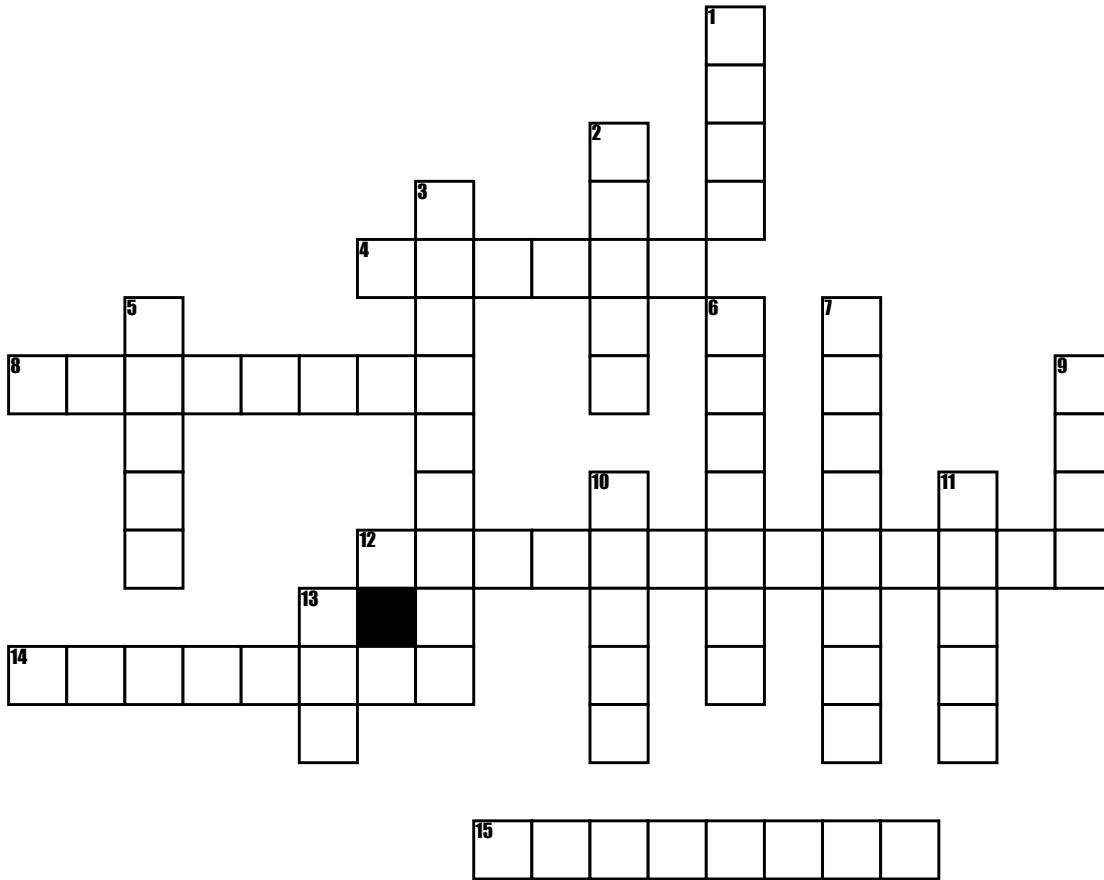


Pies and Pasteries



Across

- 4.** how the bread should sound when thumped
- 8.** action done when shaping dough into a smooth ball
- 12.** butter is incorporated through a turning process
- 14.** where bread should cool

- 15.** final rinse given to shaped yeast breads before baking

Down

- 1.** slows down the yeast and controls the fermentation
- 2.** main ingredient-provides structure
- 3.** on electric mixer
- 5.** food for yeast
- 6.** cutting top of dough before baking
- 7.** done when shaping dough into a ball
- 9.** glaze of egg and water
- 10.** acts as leavening agent- part of starter
- 11.** done to the dough to release gas after rising
- 13.** flavor, richness, tenderness