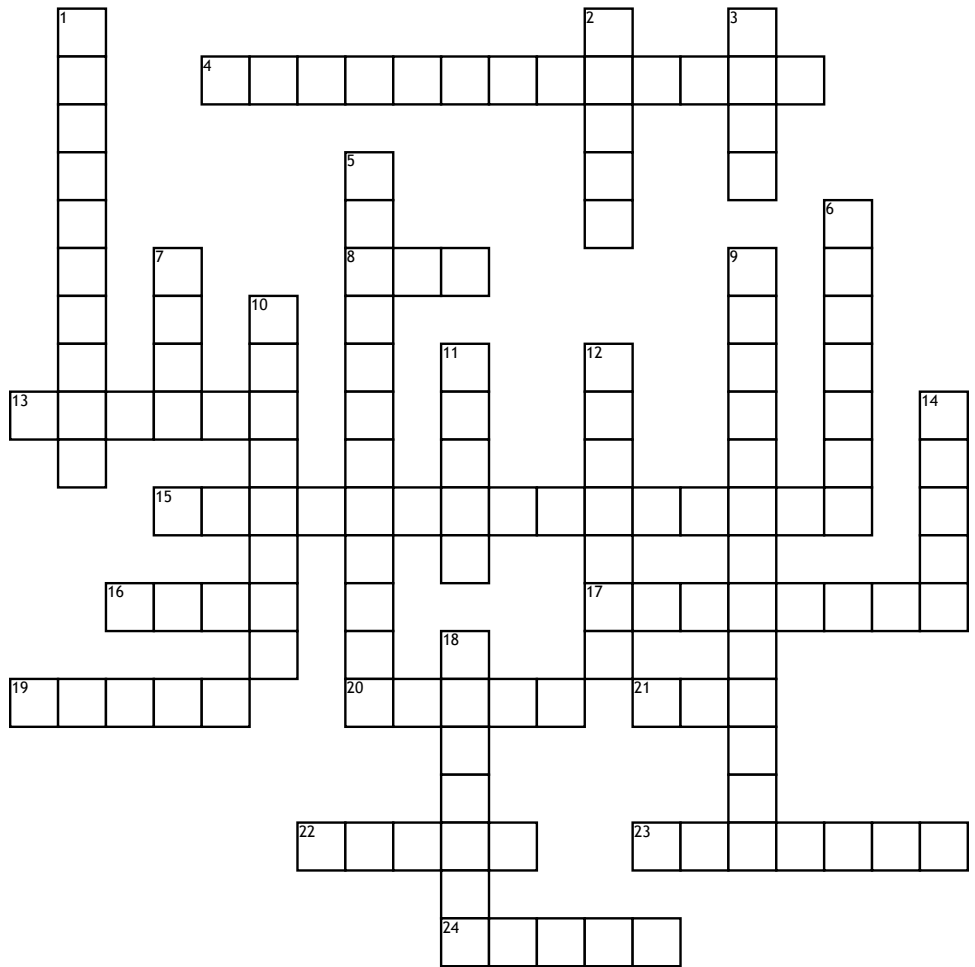
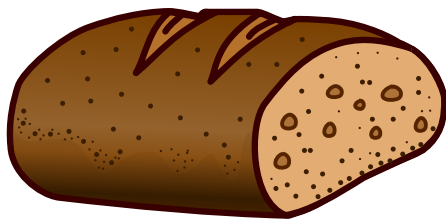


Quick Breads



Across

- 4. Quick breads are _____.
- 8. _____ is needed for tenderness.
- 13. The protein in flour.
- 15. Baking soda, baking powder and yeast are all examples.
- 16. Leavening agents cause a product to _____.
- 17. A term to replace nutrients lost in refining flour from wheat.
- 19. Cinnamon rolls are yeast bread and biscuits are _____ breads.
- 20. _____ should be very soft when making scones.
- 21. _____ gently to avoid tunnels.

- 22. When using a pastry blender you _____ fat to make biscuits.
- 23. Do not _____ when combining liquid and dry ingredients when making quick breads.
- 24. _____ is used in quick breads for sweetness.

Down

- 1. An acidic milk product used in baking, especially popular in the southern part of the US.
- 2. _____ is the leavening in popovers.
- 3. When you make muffins before pouring the liquid into the dry you need to make a _____.
- 5. The 2 bowl method of mixing quick bread is known as the _____.

- 6. Too much mixing causes _____ in muffins.
- 7. _____ flour before measuring
- 9. / _____ is the colorless, flavorless leavening gas produced by baking soda or baking powder with a liquid.
- 10. An example of a pour batter.
- 11. A comparison (amount of flour to liquid).
- 12. Muffin tins should be _____ lightly.
- 14. When making biscuits you _____ by using the heel and palm of your hand.
- 18. _____ are an example of drop batter.