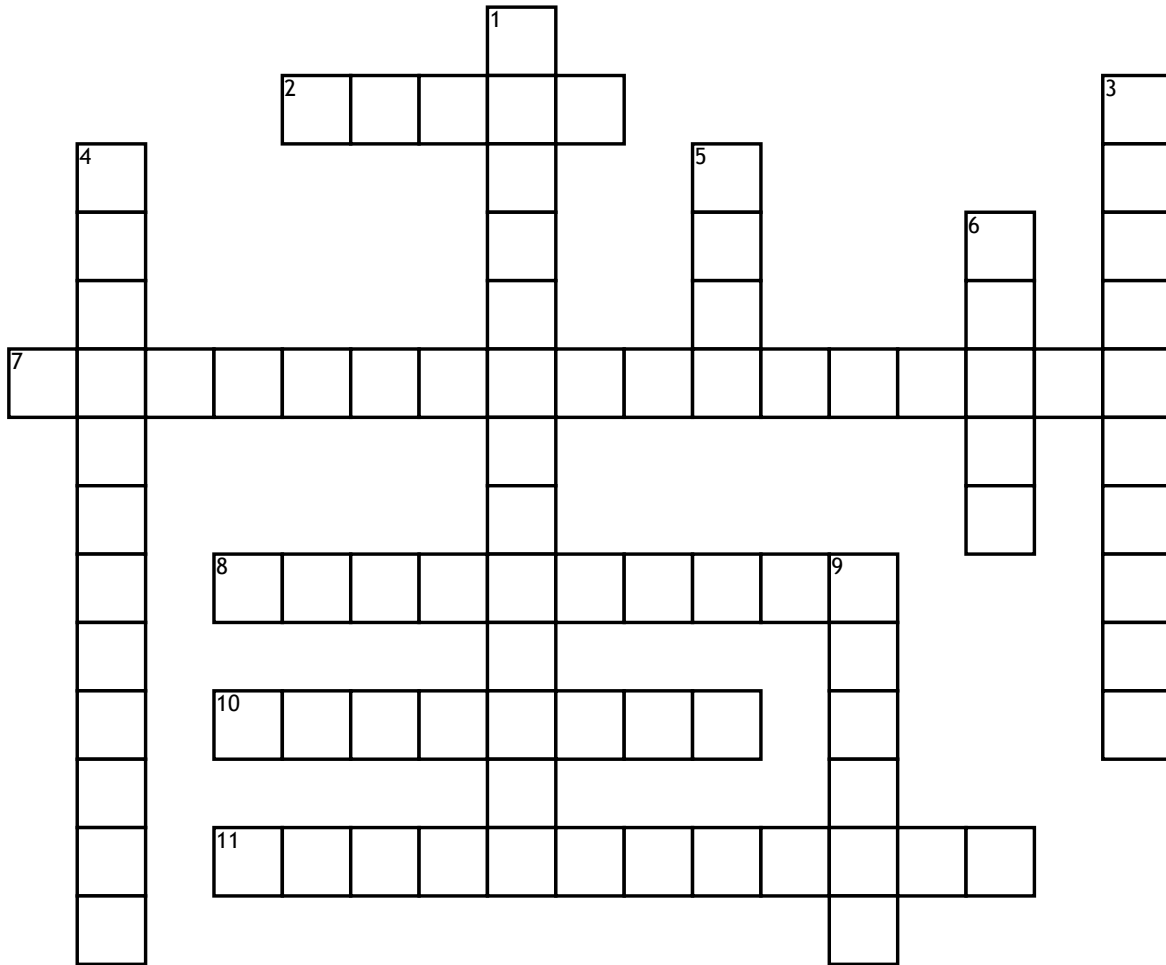


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Raising Agents



## Across

2. Water forms what - can be used as a raising agent in yorkshire puddings

7. This is used as the raising agent in Soda Bread/Gingerbread

8. Yeast is a \_\_\_\_\_ Raising Agent

10. Baking Powder is a \_\_\_\_\_ Raising Agent

11. What is the process call when yeast produces CO<sub>2</sub> and Alcohol

## Down

1. Yeast give off this gas once active

3. Whisking is a \_\_\_\_\_ Raising Agent

4. Plain flour has what added to it to make it Self raising flour

5. Raising Agents help food products to what

6. When using the Rubbing In method fat is rubbed into what

9. Chemical raising agents react with what when they are heated to produce CO<sub>2</sub>