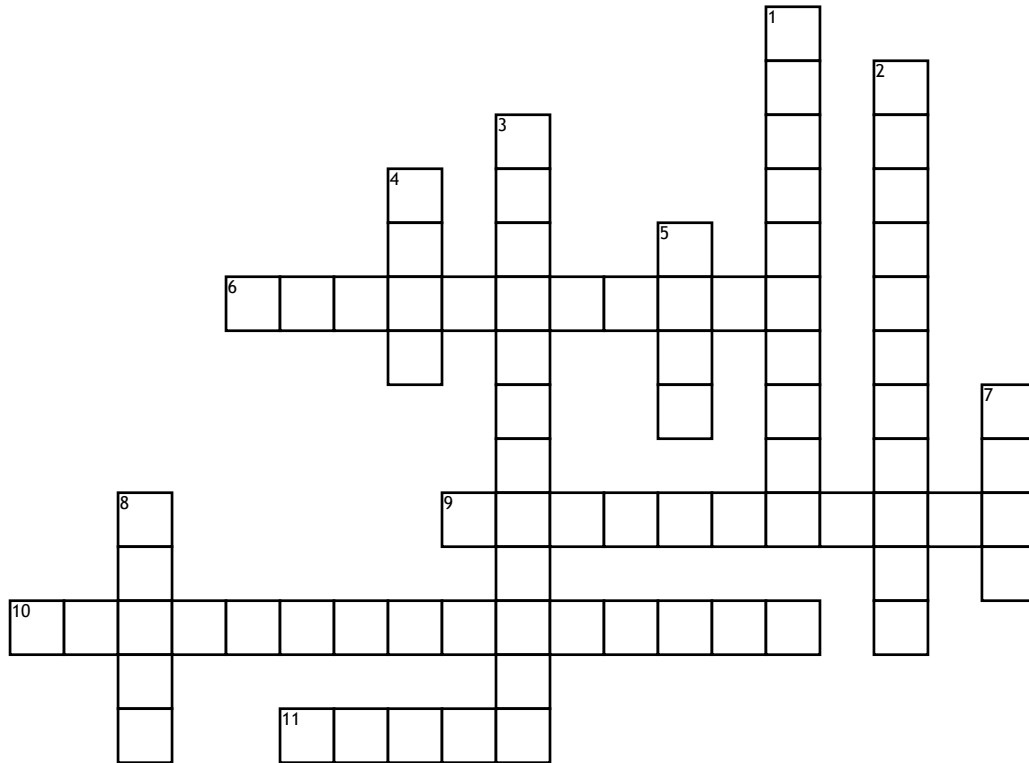


The Chemistry of Baking



Across

- 6. Mixes fats and liquids together
- 9. Changes from liquid to solid
- 10. Provides sweet flavor, texture and moisture
- 11. Provides structure, composed largely of starch and protein

Down

- 1. Expands the dough and batters to produce baked products with a porous structure

- 2. Important to baked products because the oil improves dough handling
- 3. Will release air into the batter
- 4. Enhances flavor
- 5. Add texture, moisture and flavor in baked products
- 7. Adds color, mixes fats and liquids together and coagulating from liquids to solids
- 8. Required for growth, warmth and moisture

Word Bank

- | | | | |
|---------------|-------------|-------------|------------------|
| Yeast | Flour | Coagulating | salt |
| Baking Powder | Lubrication | eggs | Granulated Sugar |
| Emulsifying | Baking Soda | Oils | |