

Name: _____

Date: _____

The Science of Yeast Bread

I F B W A T E R A C T G C R A G U S E R Q W T N
P C T A X I A W R G R T B S Q S R Z F V L U M N
X O L B L I S N B U R Q Q S G M J R O I G R I Q
B T A J D E N V C Y N X O D R V G H O E E D J S
B Z S T M Y M I P I X O I U H C Y Q R G C C P J
H H G Y T N E P S D E A M J F S Q R P E R A G O
J Y Z C G S I A Y M L N P T P T A U K P E R Q O
C N R B S B O A S C A K T X X P M E Y G H B F D
E Z E V E Z V O R T A W V V V I R O U C E O U S
E X R S L I U P H G E B X L G P E Z J D R N X Z
U L C D R P I R U M E Q X D V U P E T U E D N P
F R K G R W Z F B F B L L K M O S A S D R I L K
L N R U L J K V D H P H O Y J X O K M E Z O P L
I W O S X I J W I N H U P H U I D L S I S X A Z
L L A L P D A E N K K L N U W E N X I C B I J H
F G N I U F Z O L H A P U C O H E S O E Y D R T
O N V V G F F R Q T U N I I H V X K O B N E V S
Y K I M L G C I E L F G O X S D G N C N S C K W
N A H N X R G N Y X D S C B C Y O S W F D O K A
L W E L E L Z R M S S C Z Z T M F W Y V I D C K
P H F T U T I E B O R C I M D J Q N N B R A N M
T E S T R W U J Y J K R O G O J V I J G E A L W
D G E J J F W L O C G P S J P E A P W Q V E R S
F N W R W D X C G I Q R P B Q M I K Z K X N V P

carbon dioxide
glutenin
enzymes
proof
rise

whole grain
MyPlate
gluten
water
germ

endosperm
microbe
sugar
flour
bran

punchdown
ancient
knead
Yeast
salt