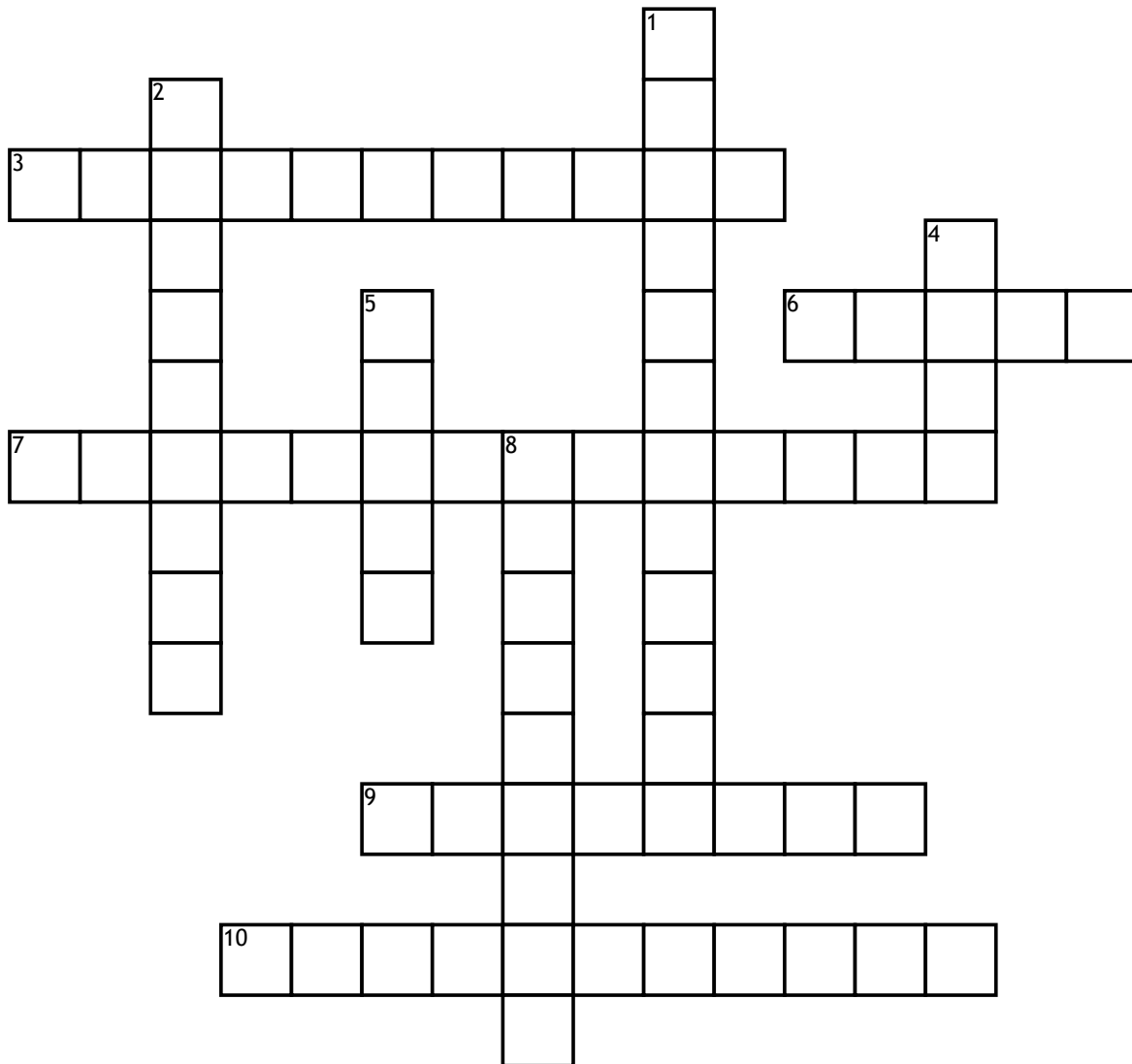


Name: \_\_\_\_\_

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

# Victorian Bread



## Across

- 3. Left over night to prove
- 6. Ingredient added to dough when making bread
- 7. Where the bread goes to prove before baking
- 9. Number of bread loaves in a bakers dozen
- 10. Flour used by Victorians when baking bread

## Down

- 1. Used instead of lard
- 2. Awful smelling dough used to help rise
- 4. Ingredient used in most baking
- 5. Ingredients that go into the improver
- 8. Oven used to cook the bread