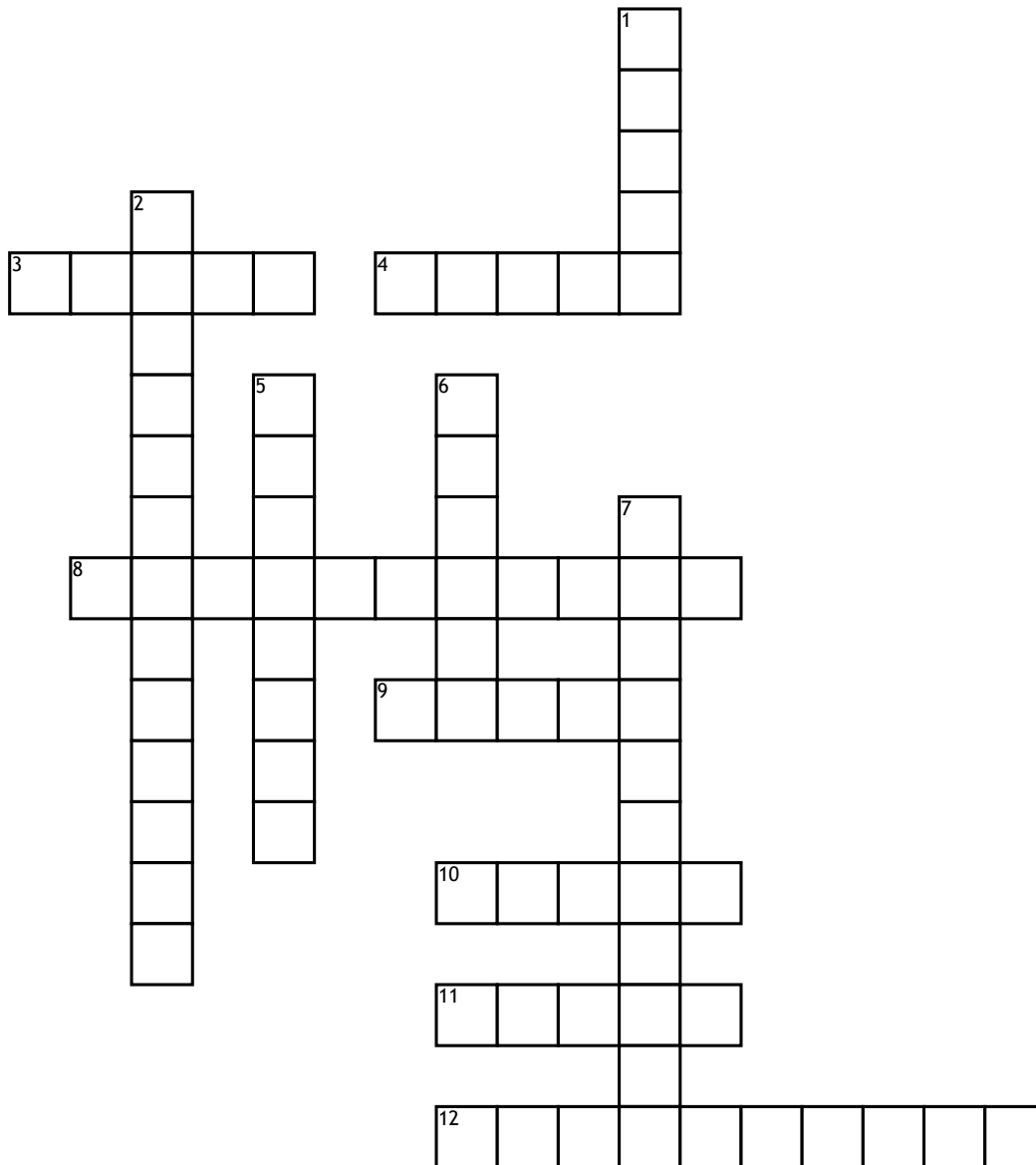


Yeast Terms



Across

3. To work dough with the heels of your hands in a pressing and folding motion until it becomes smooth and elastic.
4. A tool to take the temperature at the center of the loaf of bread to determine if it is cooked enough.
8. A warming chamber used in baking that encourages fermentation of dough by yeast through warm temperatures and controlled humidity.

9. A living microscopic single cell used for leavening
10. When you divide your dough into separate loaves
11. When you wake up your yeast by adding warm water and sugar.
12. Putting bread dough to in the refrigerator to allow you to make it ahead of time and let it rise overnight

Down

1. To form the dough into a loaf of bread

2. describes an intermediate rising between the first rising and the final rising in the pan or its shaped form
5. The final rise of bread dough after shaping the loaves and before baking.
6. Part of a two part mixing method, the combination of the liquid, sugar, yeast and part of the flour.
7. A bowl containing the maximum amount of flour that can be added.