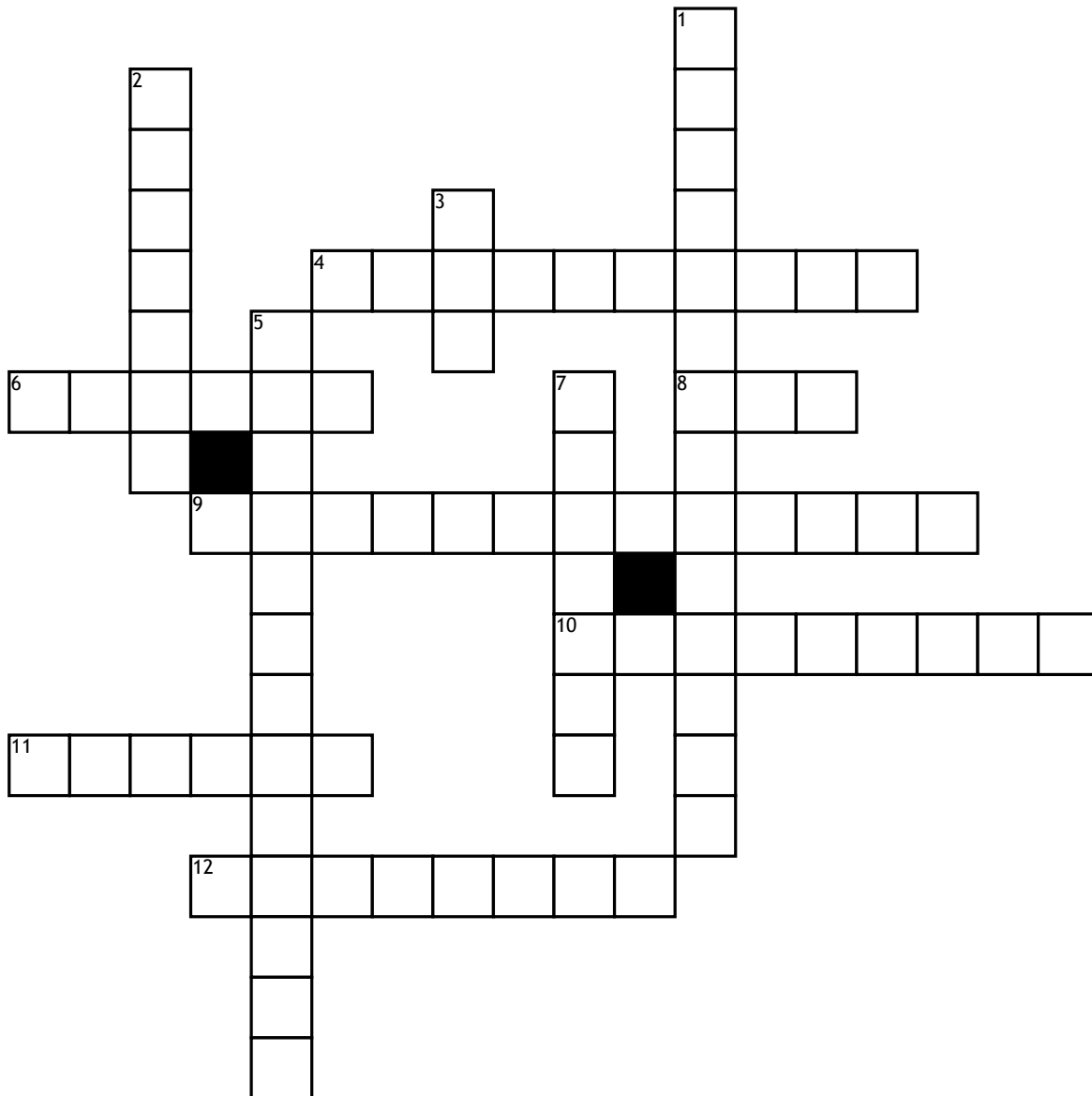


# baking terminology



## Across

4. most popular form of fat used for pie crusts

6. mealy pie crust is very short and \_\_\_\_.

8. there are \_\_ basic types of pie dough

9. type of dough where the fat is cut or rubbed into the flour until the particles are about pea size.

10. example of laminated dough

11. preferred fat for laminated dough.

12. type of bread that we docked in class.

## Down

1. type of dough that contains many layers of fat sandwiched between layers of dough

2. piercing or perforating pastry dough before baking in order to allow steam to escape and to avoid blistering.

3. flaky pie dough is used as a \_\_\_\_ crust on a pie.

5. type of dough where the fat is blended into the flour more thoroughly; looks like coarse cornmeal.

7. rich yeast dough containing large amounts of eggs and butter.