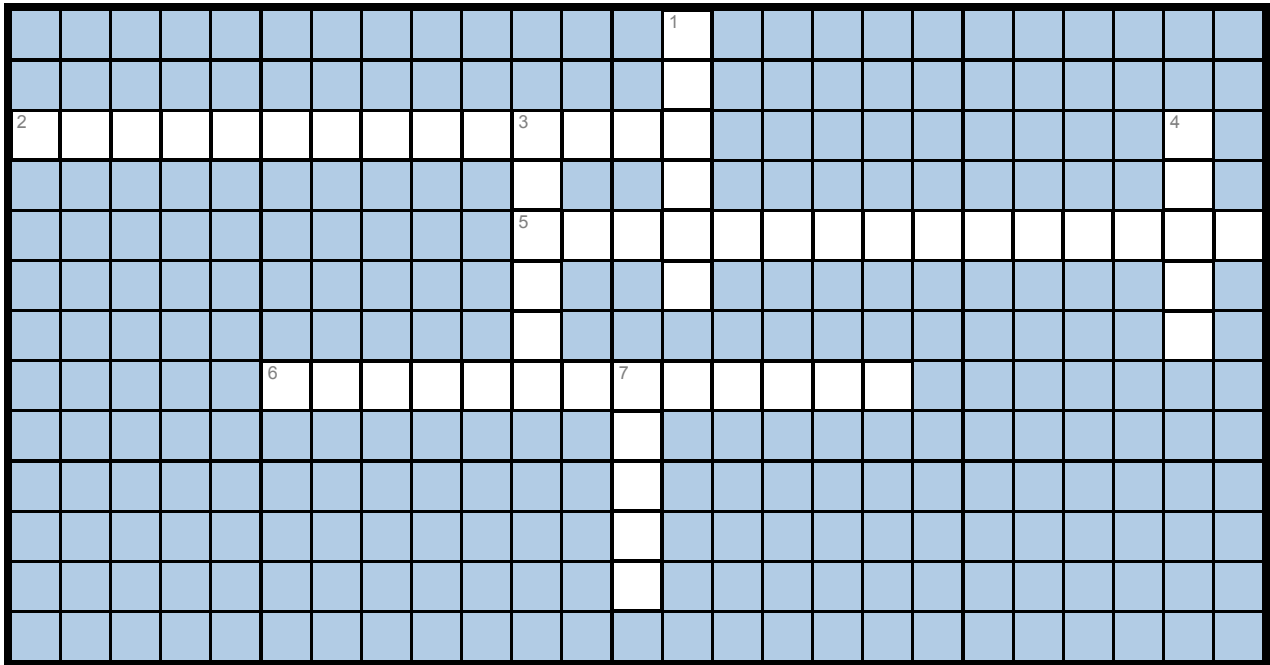


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Chapter 19: Bountiful Breads

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Across

2. Ingredient added to baked goods that produces gas bubbles, which cause the baked goods to rise.
5. Bread that does not contain leavening agents, so it does not rise.
6. Bread that contains baking soda, baking powder, or yeast, which causes it to rise.

Down

1. A mixture containing flour and water that can be poured.
3. A sticky, elastic protein that forms when flour is mixed with liquid.
4. A tiny plant that is the leavening agent used in breads.
7. A mixture containing flour and water that is thick and stiff enough to be handled or kneaded.