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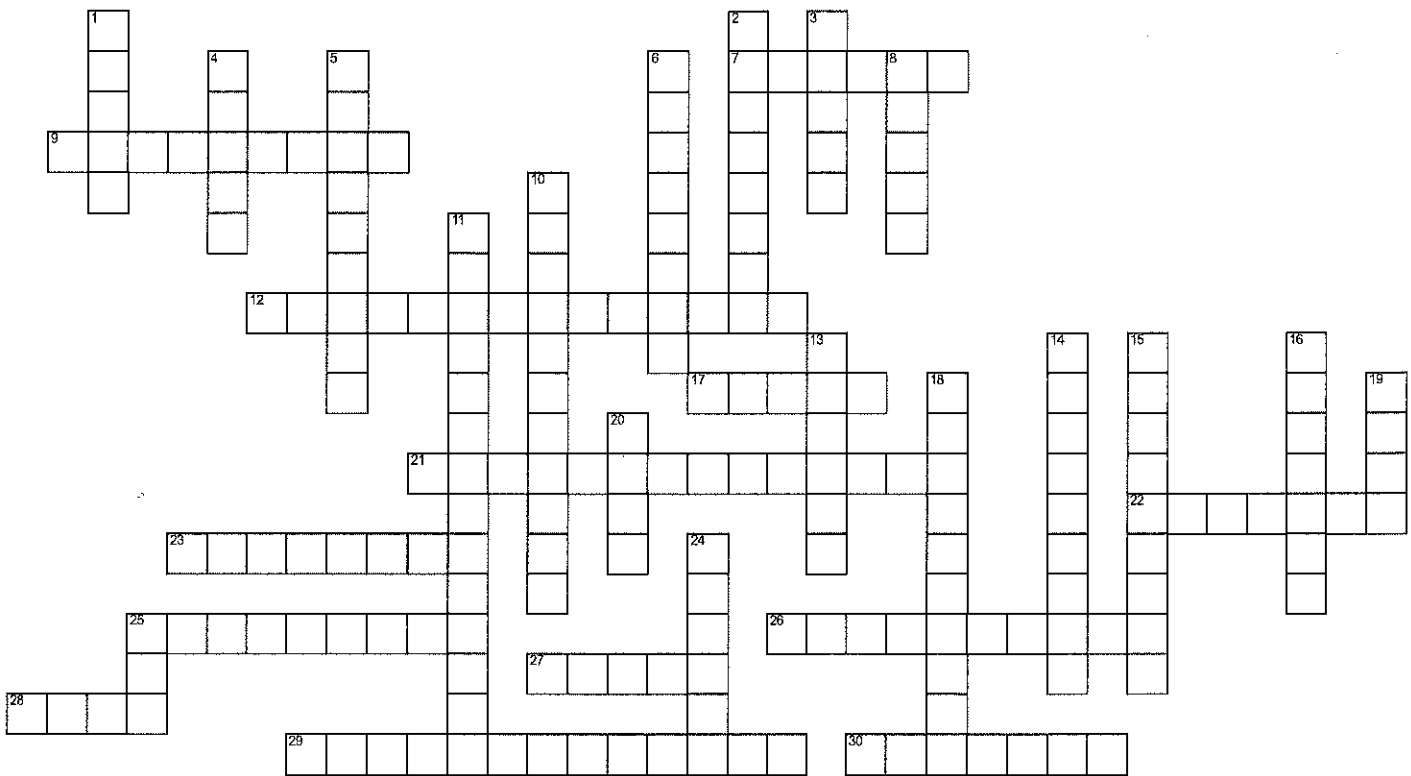
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## Baking & Pastry Final Review



### ACROSS

- 7 One would blind bake when the filling of a pie does not need to be \_\_\_\_\_
- 9 Pan prep: place parchment into pan with edges hanging over, butter parchment
- 12 Texture of finished product when using the cut-in method
- 17 Method used for pie crusts, scones, and biscuits
- 21 Texture of finished product when using the creaming method
- 22 Narrow openings that exist when muffin batter is over mixed
- 23 Method used for most pancakes, brownies, and muffins
- 25 Adds the predominant taste to a baked good (vanilla extract, almond extract, etc.)
- 26 Pan prep: place parchment paper on sheet pan
- 27 A living organism used as a leavening agent
- 28 Consistency of fat when using the creaming method
- 29 Consistency of finished product when using the blending method
- 30 Used on baked goods to add a shiny finish

## DOWN

- 1 Acts as "food" for yeast
- 2 Proofing yeast with water and sugar
- 3 One would blind bake when the filling of a pie is very liquidy, so that the crust doesn't become \_\_\_\_\_
- 4 gives structure and body to baked goods
- 5 Crimp edges, prick bottom with fork, line with foil or parchment paper, add weights, bake until edges are golden, remove weights, bake until bottom is done
- 6 Method used for most cookies and cakes
- 8 Number of tablespoons in 1 stick of butter
- 10 Temperature/consistency of fat when using the cut-in method
- 11 Causes baked goods to rise
- 13 Consistency of fat in the blending method
- 14 Pan prep: butter, parchment paper cut to fit bottom, butter, flour
- 15 Sugar, honey, agave; browns as it melts; may add crispness
- 16 Number of tablespoons in 1 cup
- 18 Icing made with meringue powder, used for piping the edges of a cookie, used in place of buttercream icing when you need the icing to harden quickly
- 19 Ingredient that acts as a binding agent, emulsifies ingredients
- 20 Temperature of water when proofing yeast
- 24 An elastic substance formed when flour and water mix together
- 25 Ingredient that makes quick breads tender

**Note:** You can use a different program named Crossword Weaver<sup>®</sup> to print a nicer copy of this puzzle, one that doesn't look like a web page. This software program gives you much greater control over how the puzzle looks, lets you export your puzzle to other software, publish it interactively on the Web or as a PDF file. Check it out for free by downloading the demo from [www.CrosswordWeaver.com](http://www.CrosswordWeaver.com). Purchasing converts the demo into the full program.