

NAME:

Points: /24

Directions: Write the letter of the definition on the line next to the word it defines.

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| _____ 1. Baking powder | A. Flour-liquid mixture with consistency ranging from thin liquid to stiff liquid |
| _____ 2. Baking soda | B. Protein substance form by mixing flour with liquid that gives batters & dough elasticity and structure |
| _____ 3. Batter | C. One of many narrow, open areas formed in overmixed muffins |
| _____ 4. Dough | D. An alkali, which when added to flour and heated releases carbon dioxide to leaven |
| _____ 5. Fermentation | E. A dry acid, which when mixed with liquid and heated produces carbon dioxide to leaven |
| _____ 6. Gluten | F. Sudden rise of yeast dough during first few minutes of baking |
| _____ 7. Glutenin | G. Flour-liquid mixture stiff enough to work with hands |
| _____ 8. Knead | H. Produces carbon dioxide through fermentation to leaven |
| _____ 9. Oven spring | I. Process of yeast cells acting on sugars to produce carbon dioxide and alcohol |
| _____ 10. Sponge | J. To work dough with heels of hands, folding, turning and repeating until dough is smooth and elastic |
| _____ 11. Tunnel | K. One of two proteins found in wheat flour that provide structure to baked products |
| _____ 12. Yeast | L. Mixture of liquid, sugar, yeast and flour used in making some yeast breads |