

FLAKY The texture of a "good" baked biscuit.

HOT OVEN Oven temperature for baking biscuits (400 F).

BAKING POWDER A leavener or the major ingredient to make the biscuits rise during baking.

KNEAD Word that describes "push, fold, turn".

DRY INGREDIENTS Words that describe a group of ingredients such as flour, salt, etc use in making biscuits.

GENTLY Word to describe how biscuits should be treated when handled or rolled into desired shapes.

GOLDEN BROWN The description of pleasant colour when biscuits are baked to perfection.

CUT IN Term to describe the way fat is added to the dry ingredients when making biscuits.

FLOUR An ingredient that forms the framework or structure of baked product.

COOKIESHEET Shiny and flat equipment for baking biscuits.

PASTRY BLENDER Equipment used to "cut-in" the fat.

ROLLING PIN Equipment for making the dough evenly flat.

SOFT DOUGH Biscuits are an example of this type of flour mixture that you can shape and flatten without sticking to your hands.

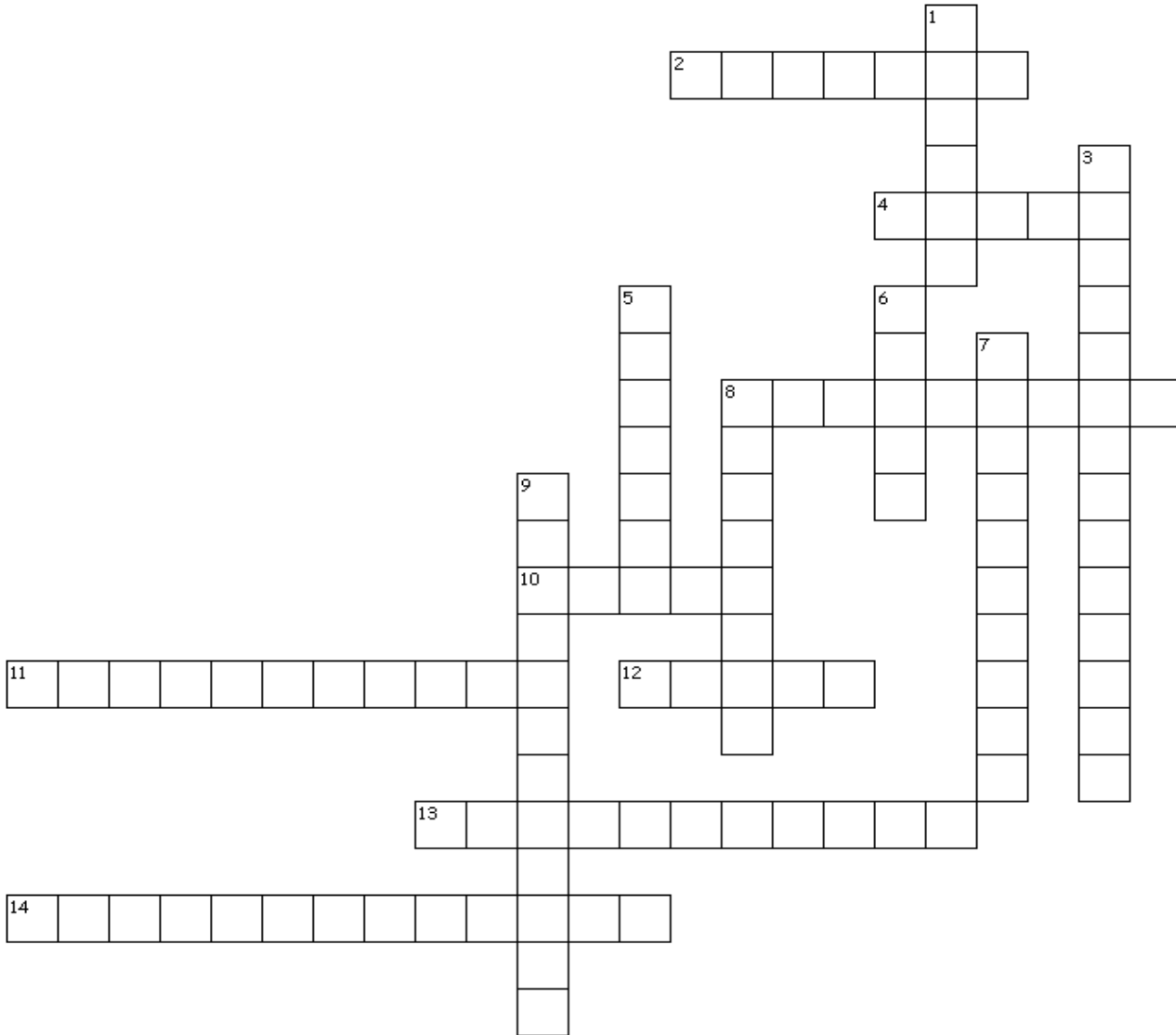
SOLID FAT The kind of fat to use when making standard biscuits.

PEA SIZE The description of the size of fat pieces after the "cut-in" step is done.

Student Name: _____ Period: ____

Do You Know Your "Biscuit Language"?





Across

2. Oven temperature for baking biscuits (400 F).
4. An ingredient that forms the framework or structure of baked product.
8. Biscuits are an example of this type of flour mixture that you can shape and flatten without sticking to your hands.
10. Word that describes "push, fold, turn".
11. The description of pleasant colour when biscuits are baked to perfection.
12. The texture of a "good" baked biscuit.
13. Shiny and flat equipment for baking biscuits.
14. Equipment used to "cut-in" the fat.

Down

1. Word to describe how biscuits should be treated when handled or rolled into desired shapes.
3. Words that describe a group of ingredients such as flour, salt, etc use in making biscuits.
5. The description of the size of fat pieces after the "cut-in" step is done.
6. Term to describe the way fat is added to the dry ingredients when making biscuits.
7. Equipment for making the dough evenly flat.
8. The kind of fat to use when making standard biscuits.
9. A leavener or the major ingredient to make the biscuits rise during baking.