Baking Word Power Worksheet

INCREASE YOUR BAKING WORD POWER
Match the terms to the definitions.

1. _____ Enrichment 6. _____ Net weight 11. _____ Salt 16. _____ Bread flour
2. _____ Bran 7. _____ Yeast 12. _____ Sugar 17. _____ Emulsifier
3. _____ All-purpose flour 8. _____ Fermentation 13. _____ Liquid 18. _____ Shorten
5. _____ Butter 10. _____ Endosperm 15. _____ Cake flour 20. _____ Meal

A. Blend of wheats for general use, medium protein flour.
B. Regulates the growth of yeast and gives products flavor.
C. To coat flour and gluten strands and provide for a more tender, flaky baked product.
D. The conversion of sugar in a dough or batter into carbon dioxide by yeast.
E. Embryo or “heart” of a kernel of a grain, such as corn or wheat.
F. The part of a grain kernel from which flour is produced in the mill.
G. A low protein, weak gluten flour milled from soft red or white wheats.
H. Adding B-vitamins, iron and folic acid back into flour during milling.
I. A leavening agent used in baking.
J. A blend of high protein wheats milled into flour used to bake breads.
K. Flour produced by milling the whole wheat kernel or by recombining flour, bran and germ.
L. Functions to sweeten, tenderize, help baked products brown and have wonderful aroma.
M. Ingredient used to dissolve yeast, moisten dry ingredients and develop gluten.
N. Elastic protein formed when flour and water or liquids are mixed. It gives dough structure.
O. An ingredient that will help oil or fat and water mix and stay blended.
P. The outer coat of each grain kernel; found under the husk.
Q. A flavor rich, semi-solid fat made from the cream of milk.
R. The total weight of the product being purchased without the packaging.
S. Coarsely or finely ground grains or seeds, such as corn, flax or oats.
T. An essential carbohydrate; functions in baking to form structure in products.

ALL MIXED UP WORD MATCH
Match the letters to the numbers

A. Under-mix 1. Mixing until fat and sugar are a creamy, light mixture
B. Knead 2. Causes too much gluten to form so product is tough
C. 1 part liquid: 1 part flour 3. Combines all ingredients at once in mixing bread
D. Cream 4. Method used to combine flour and fat for pie pastry or biscuits
E. Straight dough 5. Causes poor volume and flat surface in bread
F. Muffin method 6. Uses two bowls, one for dry ingredients, one for liquids
G. Beat 7. Ratio for a pourable batter (crepes, waffles)
H. Over-mix 8. Mixture of the recipe’s liquids, yeast and 60% of the flour
I. 1 part liquid: 2 parts flour 9. Folding and turning yeast dough to develop gluten
J. Cut-in 10. Drop batter (drop biscuits)
K. Sponge 11. Soft dough (kneadable–biscuits, scones, bread dough)
L. 1 part liquid: 3 parts flour 12. Vigorous mixing of ingredients to combine ingredients
Baking Word Power Worksheet Answer Key

INCREASE YOUR BAKING WORD POWER

Match the terms to the definitions.

1.  _____Enrichment
   A. Blend of wheats for general use, medium protein flour.

2.  _____Bran
   B. Regulates the growth of yeast and gives products flavor.

3.  _____All-purpose flour
   C. To coat flour and gluten strands and provide for a more tender, flaky baked product.

4.  _____Gluten
   D. The conversion of sugar in a dough or batter into carbon dioxide by yeast.

5.  _____Butter
   E. Embryo or “heart” of a kernel of a grain, such as corn or wheat.

6.  _____Net weight
   F. The part of a grain kernel from which flour is produced in the mill.

7.  _____Yeast
   G. A low protein, weak gluten flour milled from soft red or white wheats.

8.  _____Fermentation
   H. Adding B-vitamins, iron and folic acid back into flour during milling.

9.  _____Whole wheat flour
   I. A leavening agent used in baking.

10.  _____Endosperm
    J. A blend of high protein wheats milled into flour used to bake breads.

11.  _____Salt
    K. Flour produced by milling the whole wheat kernel or by recombining flour, bran and germ.

12.  _____Sugar
    L. Functions to sweeten, tenderize, help baked products brown and have wonderful aroma.

13.  _____Liquid
    M. Ingredient used to dissolve yeast, moisten dry ingredients and develop gluten.

14.  _____Germ
    N. Elastic protein formed when flour and water or liquids are mixed. It gives dough structure.

15.  _____Cake flour
    O. An ingredient that will help oil or fat and water mix and stay blended.

16.  _____Bread flour
    P. The outer coat of each grain kernel; found under the husk.

17.  _____Emulsifier
    Q. A flavor rich, semi-solid fat made from the cream of milk.

18.  _____Shorten
    R. The total weight of the product being purchased without the packaging.

19.  _____Starch
    S. Coarsely or finely ground grains or seeds, such as corn, flax or oats.

20.  _____Meal
    T. An essential carbohydrate; functions in baking to form structure in products.

ALL MIXED UP WORD MATCH

Match the letters to the numbers

A. Under-mix
   D. 1. Mixing until fat and sugar are a creamy, light mixture

B. Knead
   H. 2. Causes too much gluten to form so product is tough

C. 1 part liquid: 1 part flour
   E. 3. Combines all ingredients at once in mixing bread

D. Cream
   J. 4. Method used to combine flour and fat for pie pastry or biscuits

E. Straight dough
   A. 5. Causes poor volume and flat surface in bread

F. Muffin method
   C. 7. Ratio for a pourable batter (crepes, waffles)

G. Beat
   K. 8. Mixture of the recipe’s liquids, yeast and 60% of the flour

H. Over-mix
   L. 11. Soft dough (kneadable–biscuits, scones, bread dough)

I. 1 part liquid:2 parts flour
   G. 12. Vigorous mixing of ingredients to combine ingredients

J. Cut-in
   I. 10. Drop batter (drop biscuits)

K. Sponge
   B. 9. Folding and turning yeast dough to develop gluten

L. 1 part liquid:3 parts flour

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