

# Baking Science

Hard · 16 × 16 · 18 words · every direction, backwards too

|   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| S | A | N | D | B | T | R | O | N | C | T | G | E | B | O | A |
| T | N | L | O | S | N | R | I | R | O | N | R | A | N | O | I |
| A | O | N | A | I | B | E | U | H | I | H | K | E | O | N | N |
| R | B | I | R | N | T | M | L | M | E | I | E | T | I | O | N |
| C | R | U | U | O | B | A | A | H | N | L | G | G | T | I | O |
| H | O | L | R | I | L | E | Z | G | I | Y | S | L | A | T | I |
| I | W | P | T | R | R | E | S | I | W | M | R | U | R | A | S |
| L | N | P | H | C | V | O | H | M | L | I | R | T | D | Z | L |
| G | I | C | E | D | D | E | E | E | A | E | T | E | Y | I | U |
| D | N | E | D | A | A | S | O | O | E | E | M | N | H | N | M |
| D | G | N | I | N | E | V | A | E | L | G | T | A | Q | I | E |
| F | E | R | M | E | N | T | A | T | I | O | N | S | R | T | D |
| R | T | E | R | U | T | A | R | E | P | M | E | T | A | A | X |
| R | U | N | O | I | T | P | R | O | S | B | A | M | H | L | C |
| S | R | I | G | N | I | R | P | S | N | E | V | O | E | E | L |
| C | R | R | E | D | W | O | P | G | N | I | K | A | B | G | M |

☐ GLUTEN

☐ LEAVENING

☐ BAKING SODA

☐ BAKING POWDER

☐ FERMENTATION

☐ BROWNING

☐ CARAMELIZATION

☐ GELATINIZATION

☐ EMULSION

☐ HYDRATION

☐ PROTEIN

☐ STARCH

☐ CRUMB

☐ OVEN SPRING

☐ STEAM

☐ TEMPERATURE

☐ ABSORPTION

☐ CREAMING

# Baking Science: answer key

Hard · 16 × 16 · 18 words · every direction, backwards too



☐ GLUTEN

☐ LEAVENING

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