

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

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