

Baking Science

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

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

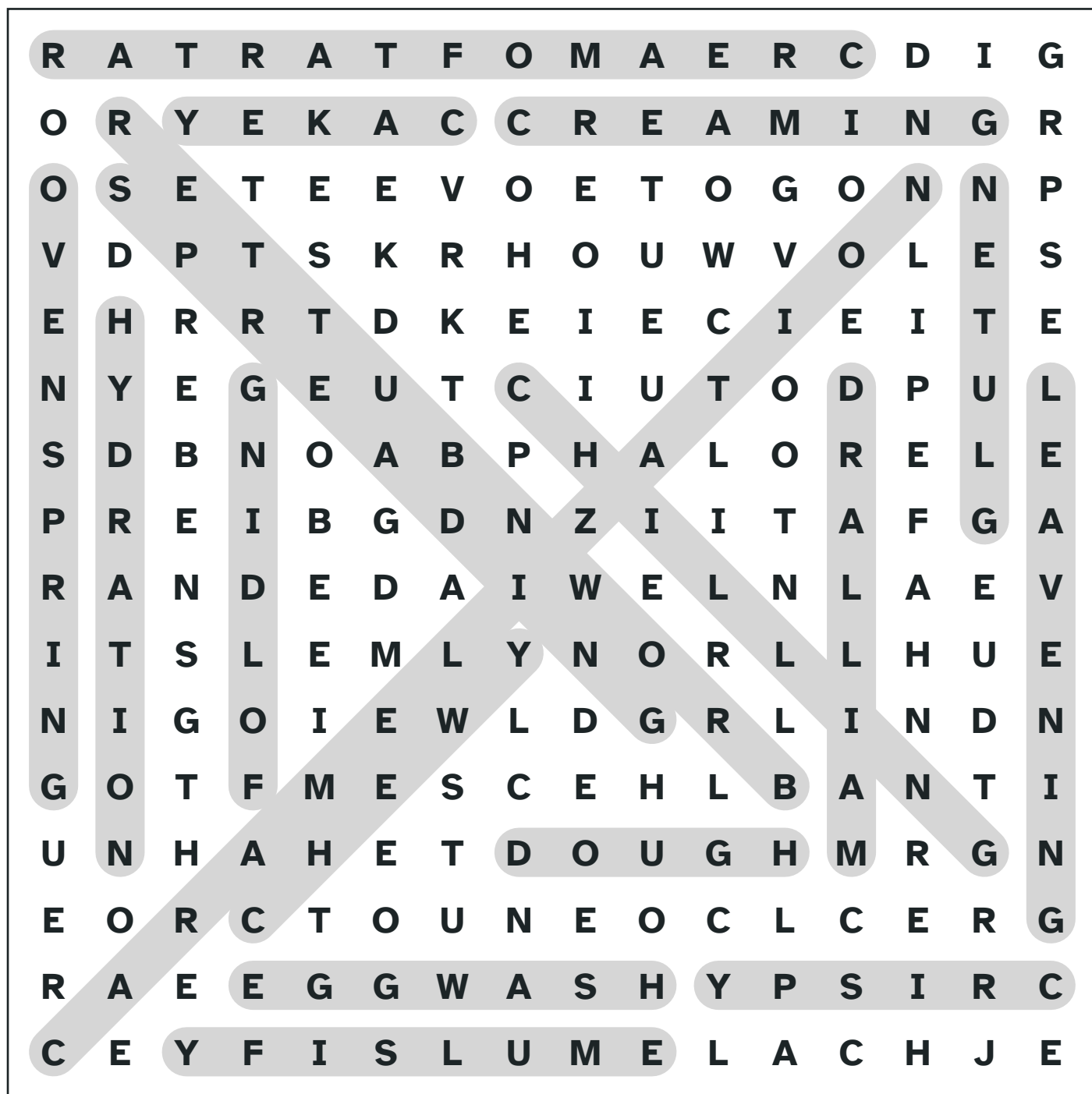
- ☐ CREAMING
- ☐ LEAVENING
- ☐ GLUTEN
- ☐ EMULSIFY
- ☐ CARAMELIZATION
- ☐ MAILLARD

- ☐ HYDRATION
- ☐ CHEWY
- ☐ CRISPY
- ☐ CAKEY
- ☐ CHILLING
- ☐ BROWN BUTTER

- ☐ CREAM OF TARTAR
- ☐ OVEN SPRING
- ☐ FOLDING
- ☐ EGG WASH
- ☐ SPREADING
- ☐ DOUGH

Baking Science: answer key

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