

Let's Make Bread

Word Search

WHO MADE THIS?

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ILLUSTRATIONS

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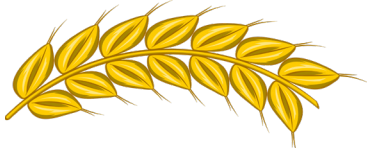
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Name: _____ Date: _____

DIRECTIONS: Find and circle the vocabulary words in the grid. Look for them in all directions including backwards and diagonally.

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A loaf of bread is a small science experiment you can eat. When flour and water are mixed, proteins in wheat flour begin forming gluten, a stretchy network that helps dough hold its shape.

Kneading or stretching and folding develops this network. Meanwhile, yeast feeds on sugars and releases carbon dioxide through fermentation. The dough traps this gas in tiny pockets, causing it to rise.



Word Bank



AUTOLYZE	GLUTEN	SCORING
BÂTARD	HYDRATION	SOURDOUGH
BOULE	KNEAD	STARTER
CARBON DIOXIDE	LEAVENING	STEAM
CRUMB	OVEN	STRETCH AND FOLD
CRUST	OVEN SPRING	WATER
DOUGH	PROOFING	WHEAT
FERMENTATION	RYE	WHOLE GRAIN
FLOUR	SALT	YEAST

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SOLUTION

