

Vocabulary

Directions Complete each sentence with the word from the box that fits best.

Check the Words You Know

___ baker's dozen	___ bakery
___ carbon dioxide	___ dough
___ fermentation	___ ingredients
___ knead	___ professional
___ recipe	___ yeast

1. When yeast is added to dough, carbon dioxide is produced.
2. The baker refused to give out her recipe for raisin bread.
3. Before beginning, the baker set out all of the ingredients he would need.
4. Claudia's favorite step in the recipe was shaping the dough.
5. The process of fermentation began after the yeast was added to the dough.
6. When Lisa ordered a dozen muffins, she got thirteen, or a baker's dozen.
7. Although it can be tiring work, Claudia loves to knead the dough.
8. The chef at the restaurant is talented and professional.
9. When yeast consumes sugars in dough, the process of fermentation takes place.
10. To buy the freshest bread, go to your neighborhood bakery early in the morning.