

Baking & Bread Word Search

Find all 10 hidden baking & bread.

Difficulty **Easy** ■■■■■

Estimated time 🕒 2-5 min

Recommended age 5-8 years

Designed for beginning readers.

Puzzle ID BB-E-023

Version 2026.4

Name _____

Date _____

Completed in _____

Every Modern Word Search puzzle follows a published design specification and is individually reviewed before publication.

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

WORDS TO FIND

BAGUETTE

BISCUIT

BREAD

DOUGH

FLOUR

LOAF

OVEN

PRETZEL

ROLL

YEAST

Baking & Bread — Answer Key

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

Did you know?

- Yeast is a living microorganism that produces the gas bubbles responsible for bread rising.
- Sourdough bread relies on a natural, wild yeast culture rather than commercially produced yeast.
- Gluten, a protein found in wheat flour, gives bread dough its stretchy, elastic texture.
- Baking soda and baking powder both help baked goods rise, but they react differently and aren't always interchangeable.

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