

Baking & Bread Word Search

Find all 20 hidden baking & bread.

Difficulty **Hard** ■■■■■

Estimated time 🕒 17-33 min

Recommended age Adults & teens

Built for experienced solvers.

Puzzle ID BB-H-023 Version 2026.4

Name _____

Date _____

Completed in _____

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

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

WORDS TO FIND

AUTOLYSE

CARAMELIZATION

DIASTATIC

ELASTICITY

ENZYME

EXTENSIBILITY

FERMENTATION

FORTIFICATION

GELATINIZATION

GERMINATION

HYDRATION

LACTOBACILLUS

MAILLARD

MICROBIOME

MILLING

OXIDATION

PROTEIN

RETARDATION

STARCH

TEMPERATURE

Baking & Bread — Answer Key

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

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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