

Baking & Bread Word Search

Large print word search with extra-large letters for comfortable solving.

Difficulty **Medium** ■■■□□

Format **Large Print**

Estimated time ⌚ 10-20 min

Best for Adults & Seniors

Puzzle ID BB-L-023 Version 2026.1

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

WORDS TO FIND

BRIOCHE
CIABATTA
CRUMB
CRUST

FOCACCIA
GLUTEN
KNEADING
LAMINATION

LEAVENING
MULTIGRAIN
PROOFING
RYE

SCORING
SOURDOUGH
STARTER

Baking & Bread — Answer Key

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

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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