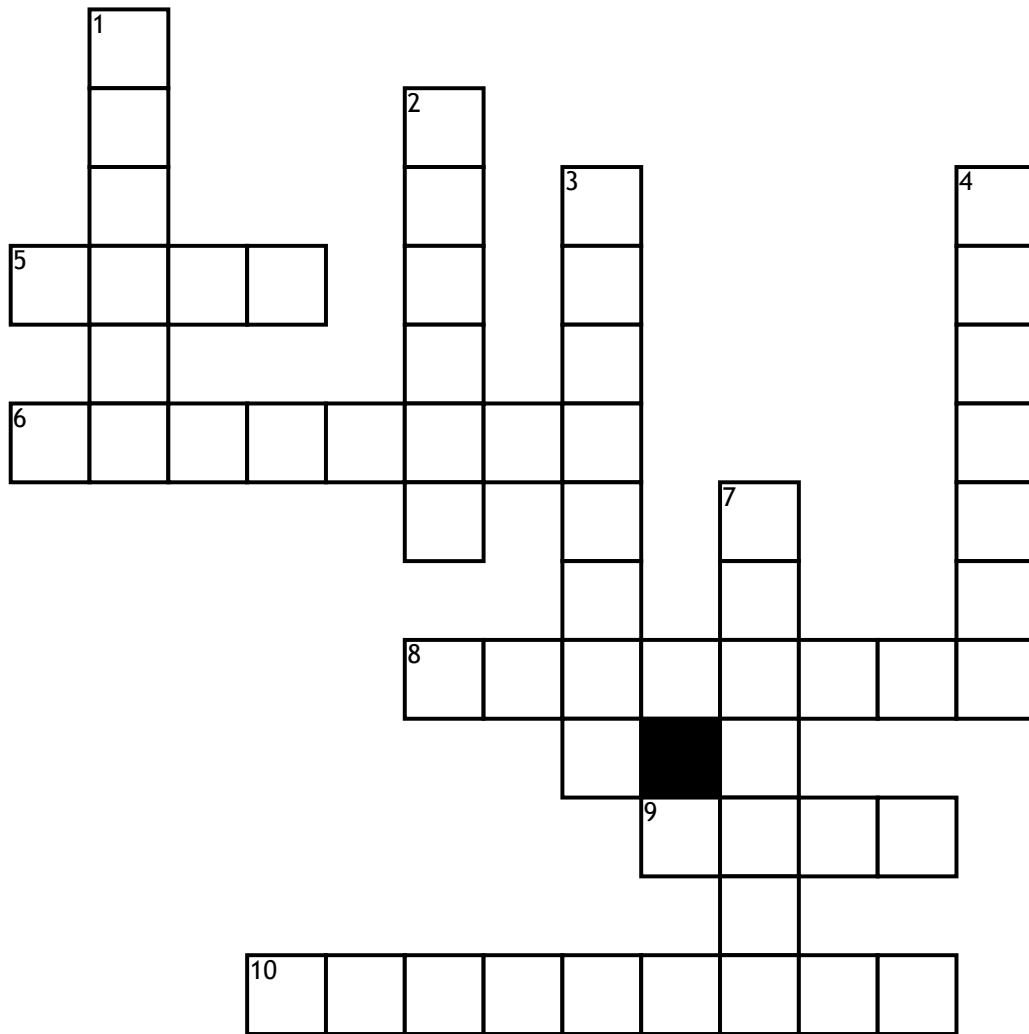


BATTERS, DOUGHS AND MIXING TECHNIQUES



Across

5. To mix ingredients with a circular motion.
6. Product made from coating batter.
8. Product made from pouring batter.
9. To shake dry ingredients through a sieve.
10. To combine shortening with flour using the tips of the fingers.

Down

1. A mixture of flour, egg, and milk or water that is thin enough to be poured or dropped from a spoon.
2. Product made from soft dough.
3. Performing a soft beating action with a whisk or a fork.
4. Product made from dropping batter.
7. Incorporating air into a mixture using an egg beater, wooden spoon or metal spoon.

Word Bank

Beating Crumpets Rubbing in Pancakes Scones
Whisking Stir Muffins Batter Sift