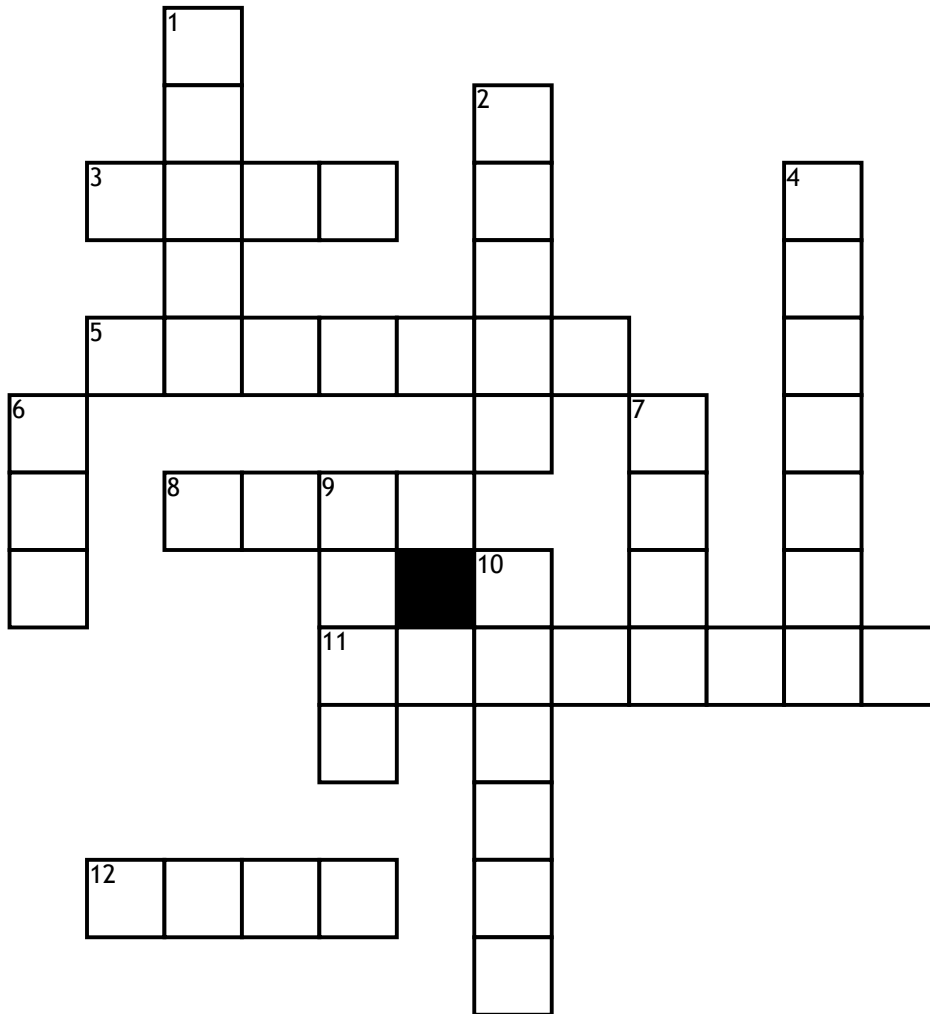


Baking Vocab



Across

- 3. Shape into a round mass, and flatten to an even thickness
- 5. To heat appliance to a desire temperature
- 8. Put through a sieve
- 11. An ingredient used to make baked goods rise

- 12. To smoothen a mixture by whipping or stirring it

Down

- 1. To sprinkle, or coat with flower
- 2. To soften a solid fat
- 4. To mix ingredients together

- 6. To combine ingredients into one mass
- 7. To cook by dry heat especially in an oven
- 9. Incorporate a delicate mixture into a heavier mixture
- 10. A dough of flour, water and shortening that may be sweet