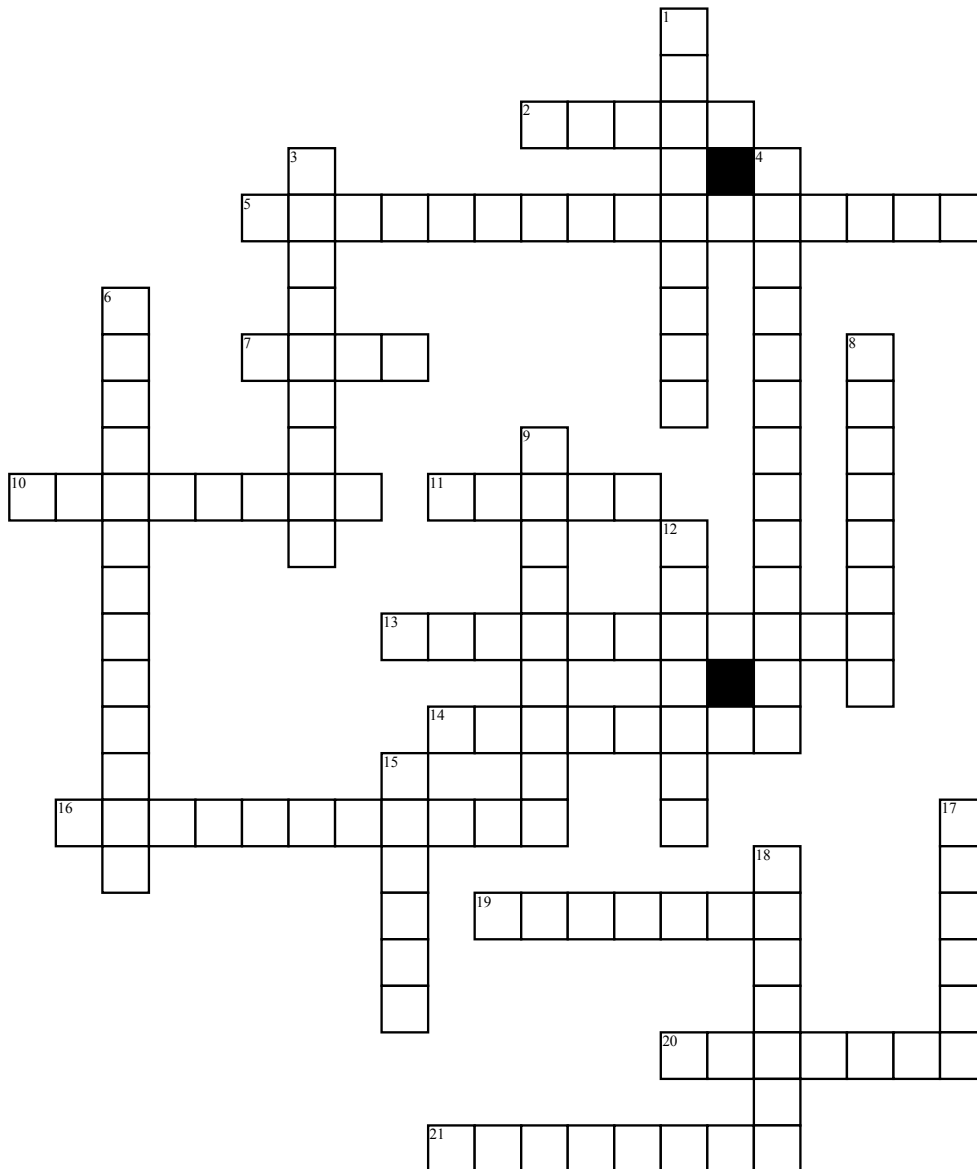


Baking and cooking methods



Across

2. your cookies are spreading to much what might you be adding to much of
 5. food rising in temperature 5-15 degrees after being removed from heat
 7. Cookies are considered what type of batter
 10. coating in seasoned flour
 11. pouring juices or fat over meat in order to keep it moist
 13. when a liquid becomes a solid
 14. submerging food in an ice water bath to stop the cooking process

16. sauce that consists primarily of egg yolk and butter

19. silverware placed above the plate setting is used for what
 20. What type of cooking do we do in a wok
 21. Flour, egg wash, and Beadcrumb
- ## Down
1. Cooking the outside of food using the boiling method usually for no more than 1 minute
 3. cooking style that covers food 1/2 to 3/4 of the way in fat
 4. how do you avoid excess browning on the bottom of cookies

6. cooking food such as onion low and slow for a long time creating a pleasant aroma

8. cooking onion on low heat until they are translucent
 9. basic brown sauce
 12. to remove any unwanted particles from a stock
 15. when steaming what do you cook with
 17. a thickener using cornstarch and cold water
 18. combination cooking method using smaller cuts of meat and covering with with liquid all the way