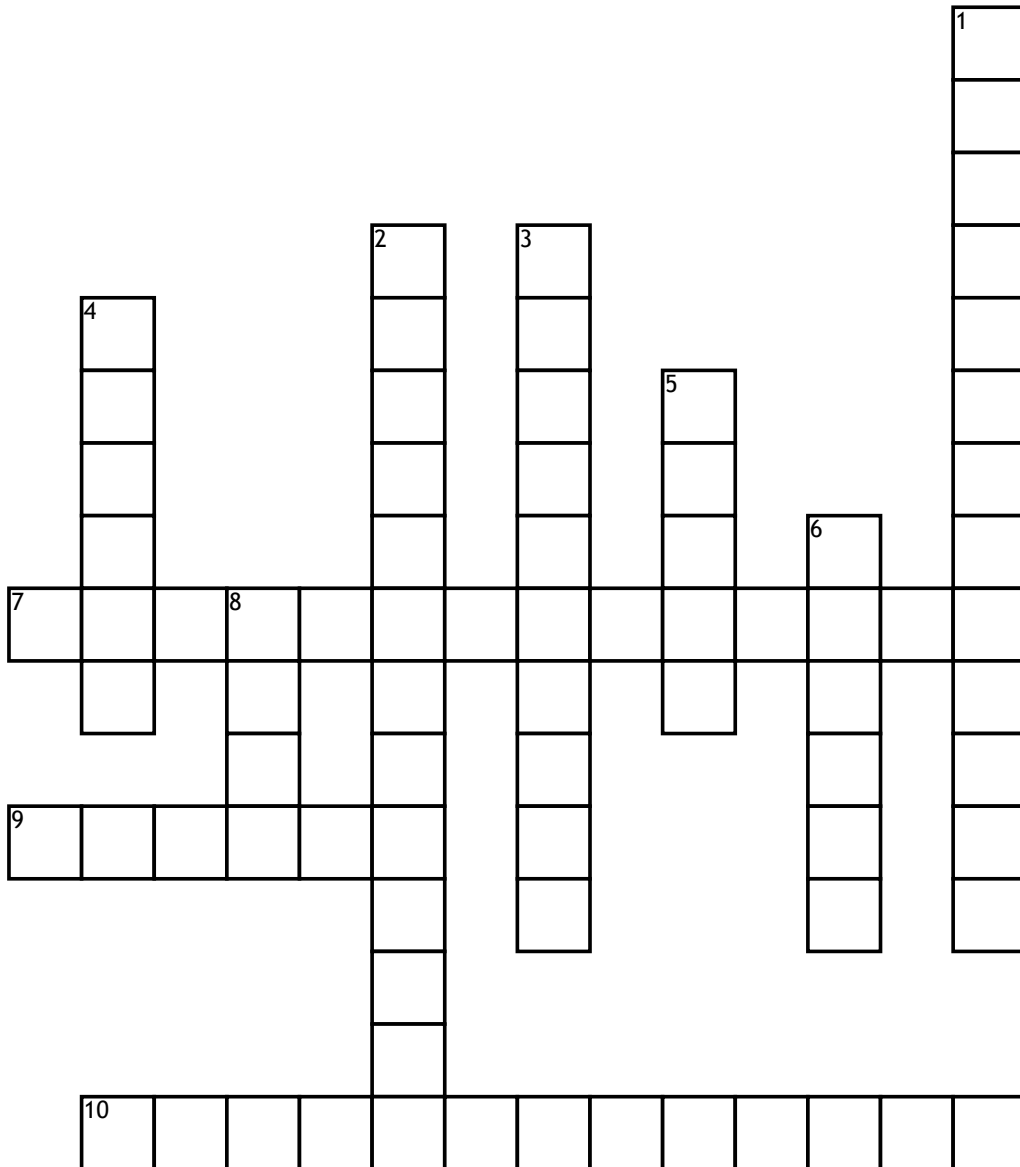


Baking tTools and Equipment



Across

- 7. it is used to measure liquid ingredients.
- 9. a flour mixture that can be stirred or poured
- 10. - has a handle and with wire which I used to cut fat or shortening in the preparation of pies, biscuits or doughnuts.

Down

- 1. is used to measure ingredients in large quantities.
- 2. is used to remove bits of food in side of the bowl.

- 3. is used to flatten or roll the dough.
- 4. is used for sifting flour.
- 5. a flour mixture that can be rolled or kneaded
- 6. the process of cooking food by indirect heat or dry heat in a confined space as in heated oven using gas, electricity, charcoal, wood, or oil at a temperature from 250 °F-450 °F
- 8. separating course particles in the ingredient by passing through a sieve or sifter