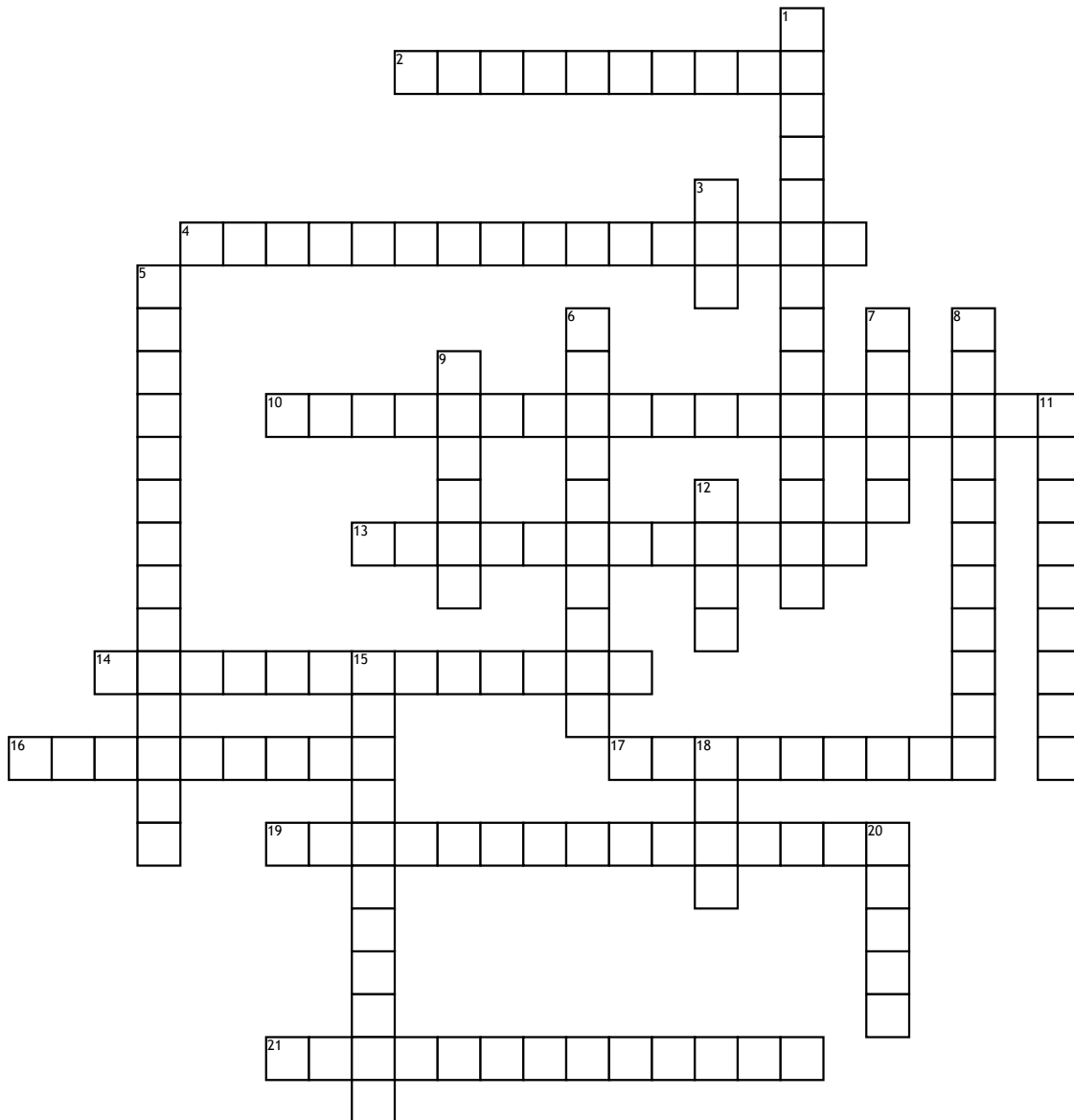


Cakes, Cookies, Pies, and Candies



Across

- 2. Sugar cookie are made of what kind of dough?
- 4. sometimes called form cakes, conntain no fat.
- 10. Contains a high proportion of fat.
- 13. They cotain fat like shorten cakes and beaten egg whites like unshortened cakes.
- 14. Small pieces of dough are broken off and shaped with the fingers.
- 16. Usually are two- crust pies.
- 17. Ues a cornstarch - thickened pudding mixture to make a cream filling.

19. are added to most shortened cakes to make the cakes rise and become porous and light.

21. Is an acid that makes egg whites whiter and makes the cake grain finer

Down

- 1. Contain fat
- 3. Tenderizes the gluten
- 5. A very rich stiff dough.
- 6. Spread the dough evenly in a jelly roll pan or square cake pan and bake it.
- 7. Gives structure to a cake
- 8. Contains getatin and cooked beaten egg whites.

9. Provides moisture and helps blend ingredients.

11. Chocolate chip cookies are made out of this kind of dough.

12. Provides flavoring

15. Made from milk, eggs, and sugar.

18. improve both the flavor and color of cakes

20. sweeten and tenderizes the gluten that develops when flour is moistened and mixed holds the leavening gases that form as cakes bake.