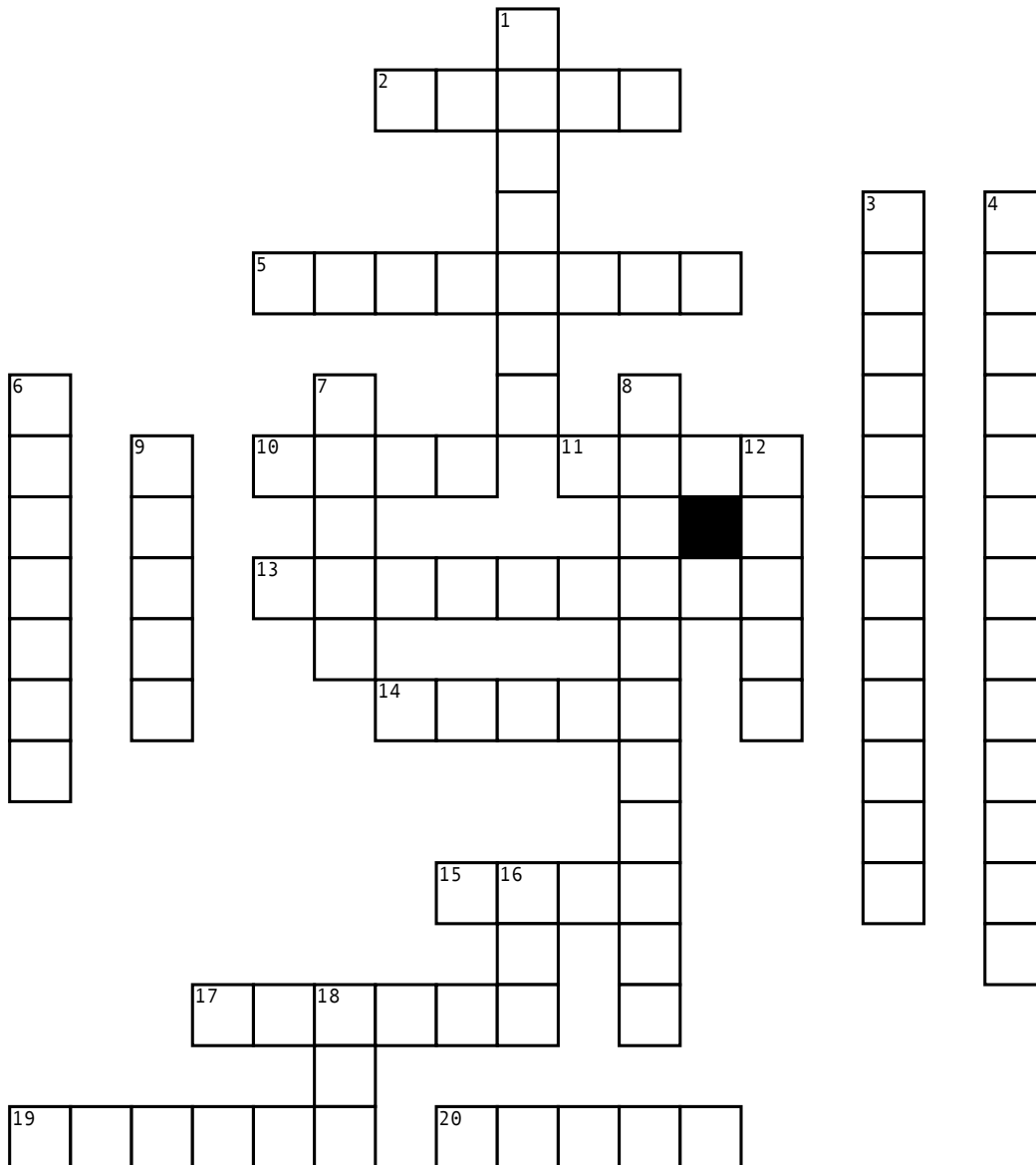


Cakes & Pies



Across

2. Adds moisture and shine and sometimes flavor
 5. Another term for docking.
 10. Also called boiled icing.
 11. _____ pastry is a versatile product also called pate feuilletée.
 13. Also known as Roll-in-dough
 14. In 3-2-1, what do you need 3 parts of?
 15. A sweet baked food.

17. Pate a choux is made by mixing a liquid, butter, flour and eggs into a smooth _____.
 19. _____ is a thin unleavened dough.
 20. _____ baking is making a prebaked pie shell

Down

1. French term referring to a smooth mixture of chocolate and cream
 3. Small round pastries made from Pate a Choux.
 4. Pate a choux balls shaped into a cone with caramel strings.

6. Pie _____ keep pie crusts flat if bakes with no filling.
 7. Also called decorator's icing.
 8. Made of sugar and fat.
 9. Icings have _____ main functions.
 12. Apply _____ icing while still warm.
 16. Main leavening agent in a soufflé.
 18. Cakes fall into _____ Categories.