

Name: _____

Date: _____

Cookies and Frostings

W C B B P J D T T B A R C O O K I E S P I E T S
B F S G N I R O V A L F S E W S H O K G C Z N R
A R C S M I L K C H O C O L A T E R J I I A A E
E Y J E T W O S T A G E M E T H O D X M N L D N
I P P M B U T T E R C R E A M L R D I G G G N E
B J N I D O G P U A U B S R L Y O Y Y P S X O H
S G U S Q N B K S Q G G G E C H U H Q G V R F T
D N Z W L L I I N W N A D L T F V H N X W T P G
C I L E F F G M V I R C N E O J J I T E B Y R N
E C N E D F R Y T C O R M A K W C Z L P C L W E
T I C T G J I S Q O B G M K C I L J Q Y Y W I R
A L O C W K O T K R N T Y B M H Z H F B I M U T
L A C H Y R Z I S I U S W A J I E A H U Z D K S
O Y O O F D E G M K H Z O S E I K O O C P O R D
C O A C K S L A T F T F P J D D E X X T P D R R
O R L O N W E B U T T E R C R E A M I C I N G C
H V I L D R M S E I K O O C D E G G A B M T U E
C Y Q A C O A U I P I C E B O X C O O K I E S G
E D U T D O H T E M G N I M A O F E P D X B E D
T H O E S H E E T C O O K I E S V P Q B N D O U
I U R B A T T E R M O L D E D C O O K I E S R F
H L S K R E T A L O C O H C S R E K A B T W H X
W T G A I E N L F D W C H O C O L A T E Y W Y R
Y G V D O H T E M H G U O D T H G I A R T S J O

straight dough method
two stage method
milk chocolate
bagged cookies
drop cookies
foam icing
fondant
glaze

semisweet chocolate
creaming method
rolled cookies
strengtheners
bar cookies
flavorings
ganache
fudge

buttercream icing
white chocolate
molded cookies
sheet cookies
royal icing
frostings
icings
foam

baker's chocolate
foaming method
icebox cookies
cocoa liquor
buttercream
chocolate
batter