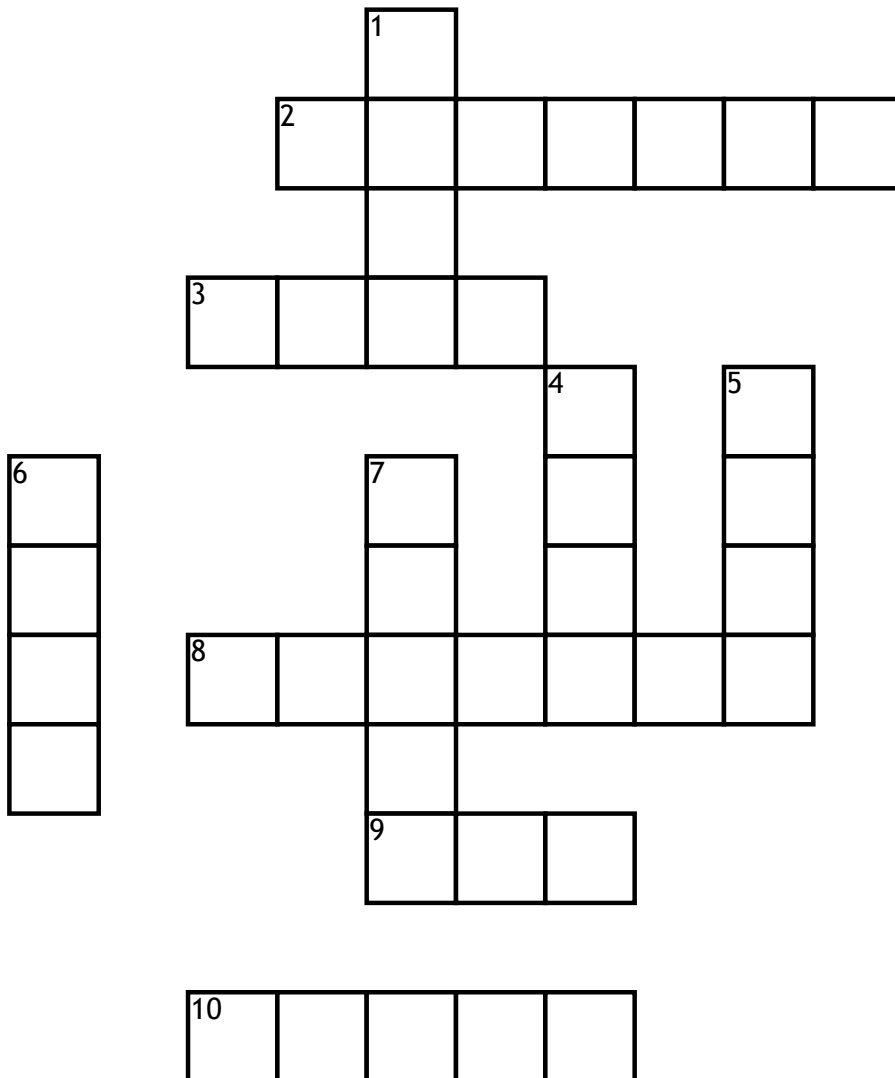


Cooking Terms



Across

- 2. Mixing or blending together 2 or more ingredients
- 3. Incorporating a delicate mixture into a thicker heavier mixture with a whisk or rubber scraper using an up and down motion
- 8. Heating an appliance to a certain heat 5-8 minutes before use
- 9. Combine 2 or more ingredients into one mass
- 10. Sprinkle or coating with flour

Down

- 1. Shaping something into one mass, then flattening it to even thickness with a rolling pin
- 4. Cook in the oven with dry heat
- 5. Putting something into a sieve to reduce it into finer particles
- 6. Mixing ingredients together with a rapid circular motion
- 7. Softening solid fats by adding a second ingredients such as sugar by using a wooden spoon or electric micer