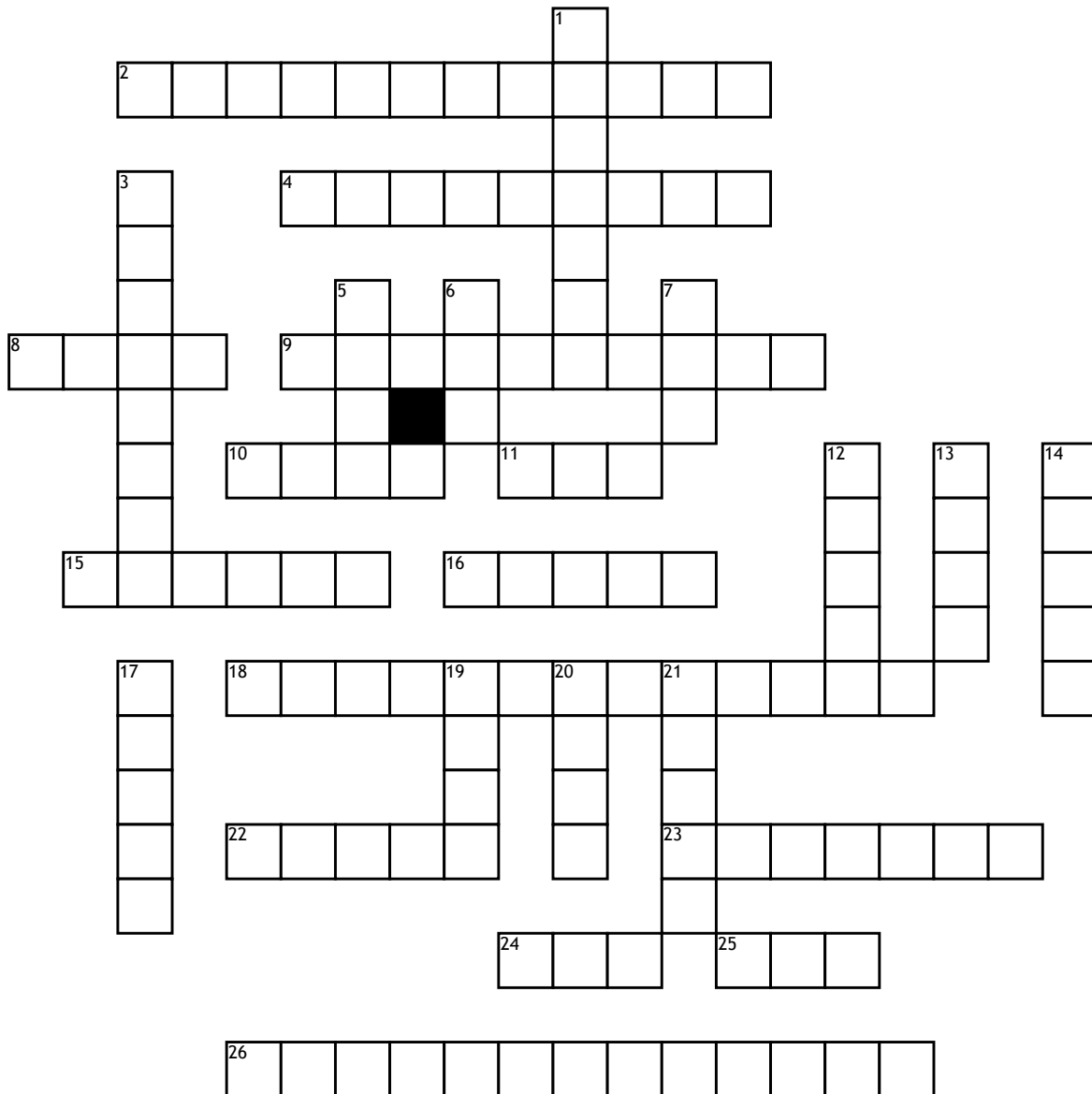


Cooking



Across

- 2. Necessary tool when using a knife.
- 4. Utensil to use when handling a hot pot.
- 8. rinse off the ____ after washing a dish.
- 9. A key ingredient of a quick bread?
- 10. A dry-heat cooking method we have used
- 11. Cookware with one handle
- 15. A tool used to shred food
- 16. The side of the plate where the knife, spoon and glass goes

- 18. To get all of the batter out of a bowl use a _____
- 22. A utensil used to serve a liquid.
- 23. Straight or bent edge _____.
- 24. 16 ounces equal 1____.
- 25. Rolling _____
- 26. a tool to cut fat into flour?

Down

- 1. To allow air to circulate under hot cookies, place them on a _ _ _ _ rack
- 3. A tool to rinse or drain food,
- 5. Always ____ brown sugar.
- 6. A key principle to making a quick bread is not to over _____.

- 7. Cookware with 2 handles.
- 12. Four ____ spoons = 1/4 cup
- 13. Never _____ flour.
- 14. Tool to whip air into a light sauce or batter.
- 17. Tool used to drain small food items or use to sift dry ingredients.
- 19. Use a _____ edge spatula to level off dry ingredients
- 20. When forming cookie dough for baking all of the cookies should be approximately the same _
- 21. After washing, always _____ dishes before drying.