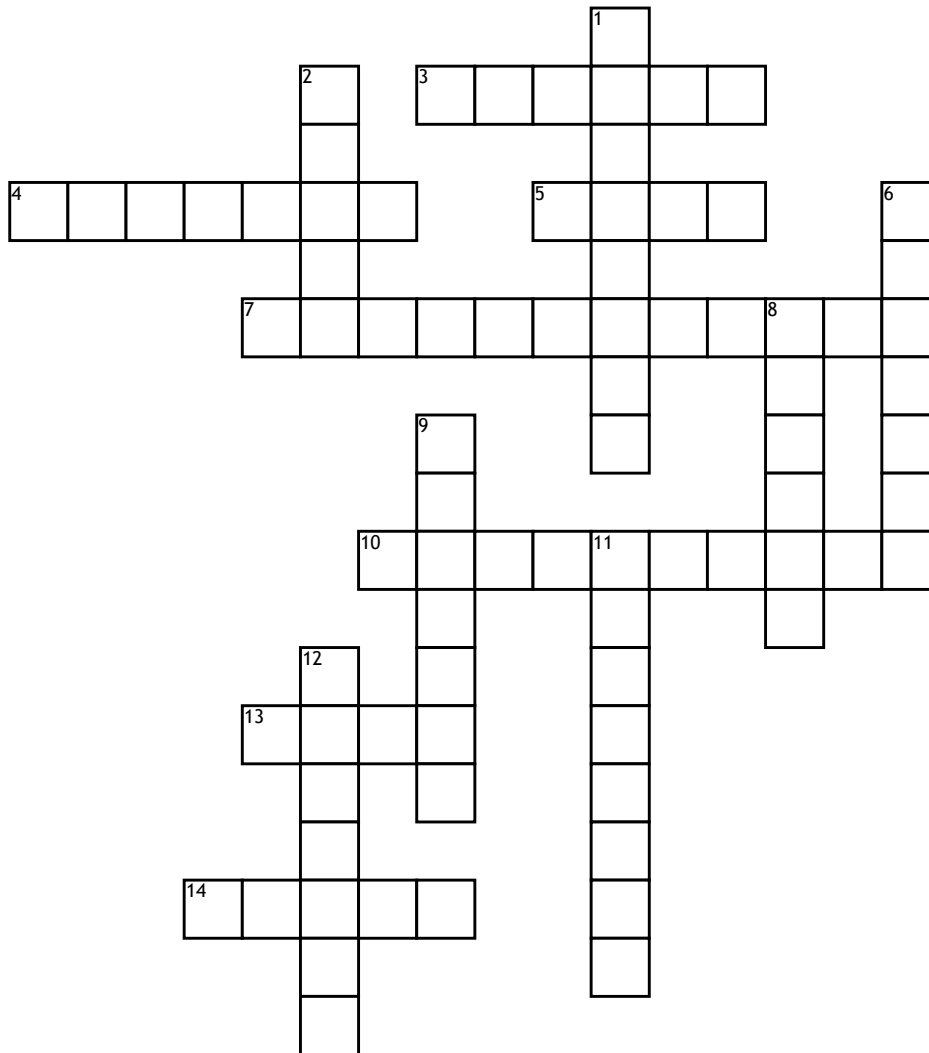


Culinary Crossword Puzzle



Across

- 3. A mixture of flour, eggs, dairy or other ingredients that is liquid enough to pour.
- 4. Heating up the oven beforehand at the start of baking
- 5. Cook with a dry, radiant heat in an oven.
- 7. A cup marked in graded amounts, used for measuring ingredients in cooking
- 10. Heat a sugar substance until it begins to turn brown

13. A round dish or container used to repace or serve food

14. A cooking utensil used to blend ingredients smooth or to incorporate air into a mixture in a process known as whisking or whipping

Down

- 1. A method of cooking with steam
- 2. Coat with a thick, sugar-based sauce
- 6. A small cake baked in a small cup-shaped container and usually iced

8. A baked or cooked food that is typically small, flat, and sweet

9. A broad, flat, flexible blade used to mix, spread, and lift ingredients

11. A small, sweet french confection made with egg white, icing sugar, granulated sugar almond meal and food coloring

12. The process of combining ingredients together gently without stirring or beating