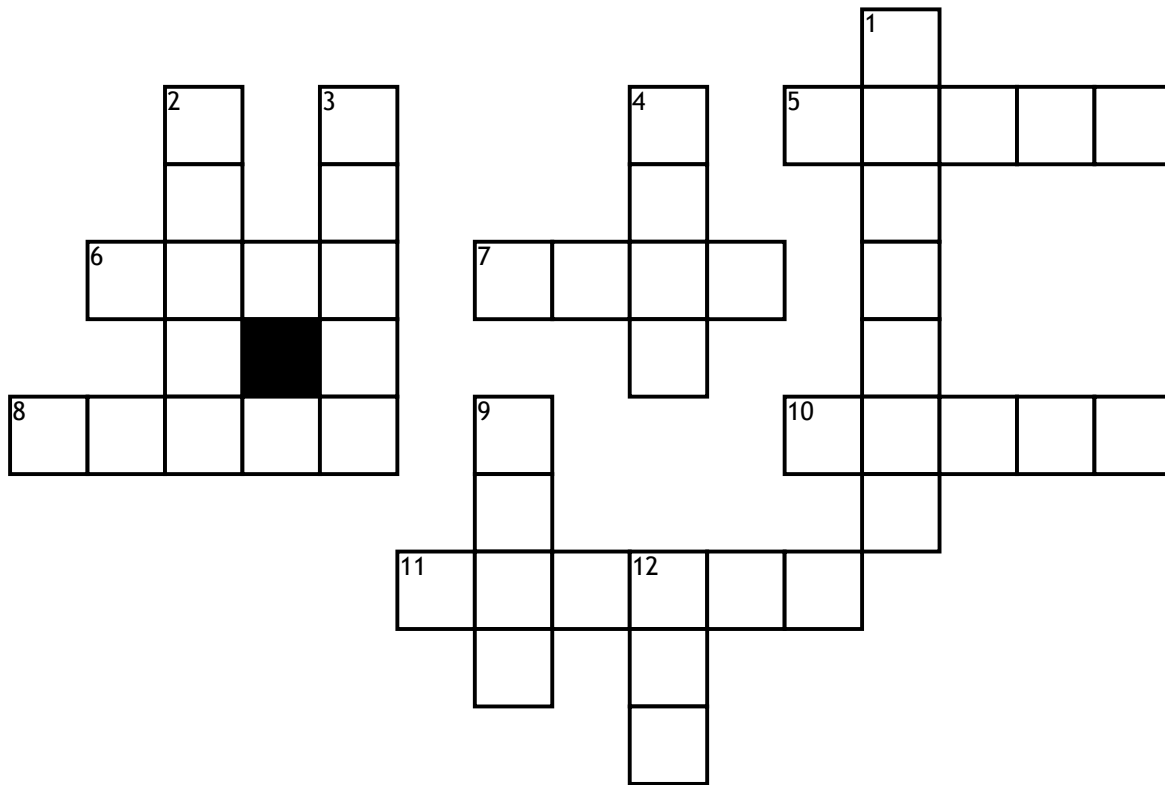


Kitchen Terms and Equipment



Across

5. To work sugar and fat together until the mixture is soft and fluffy.
6. To cook by dry heat, usually in an oven.
7. To beat rapidly to incorporate air and to increase volume.
8. To work dough by pressing and folding until it becomes elastic and smooth.

10. To brown or cook food in a small amount of fat.

11. To cook food just below the boiling point.

Down

1. To heat an oven prior to using in order to obtain the correct cooking temperature.

2. To rub food on a surface with sharp projections.

3. To mix two or more ingredients together until well combined.

4. To cook in water or other liquid in which bubbles rise continually and break on surface.

9. To mix by using a circular motion, going around and around, until the food is blended together

12. To combine ingredients together, usually by stirring.