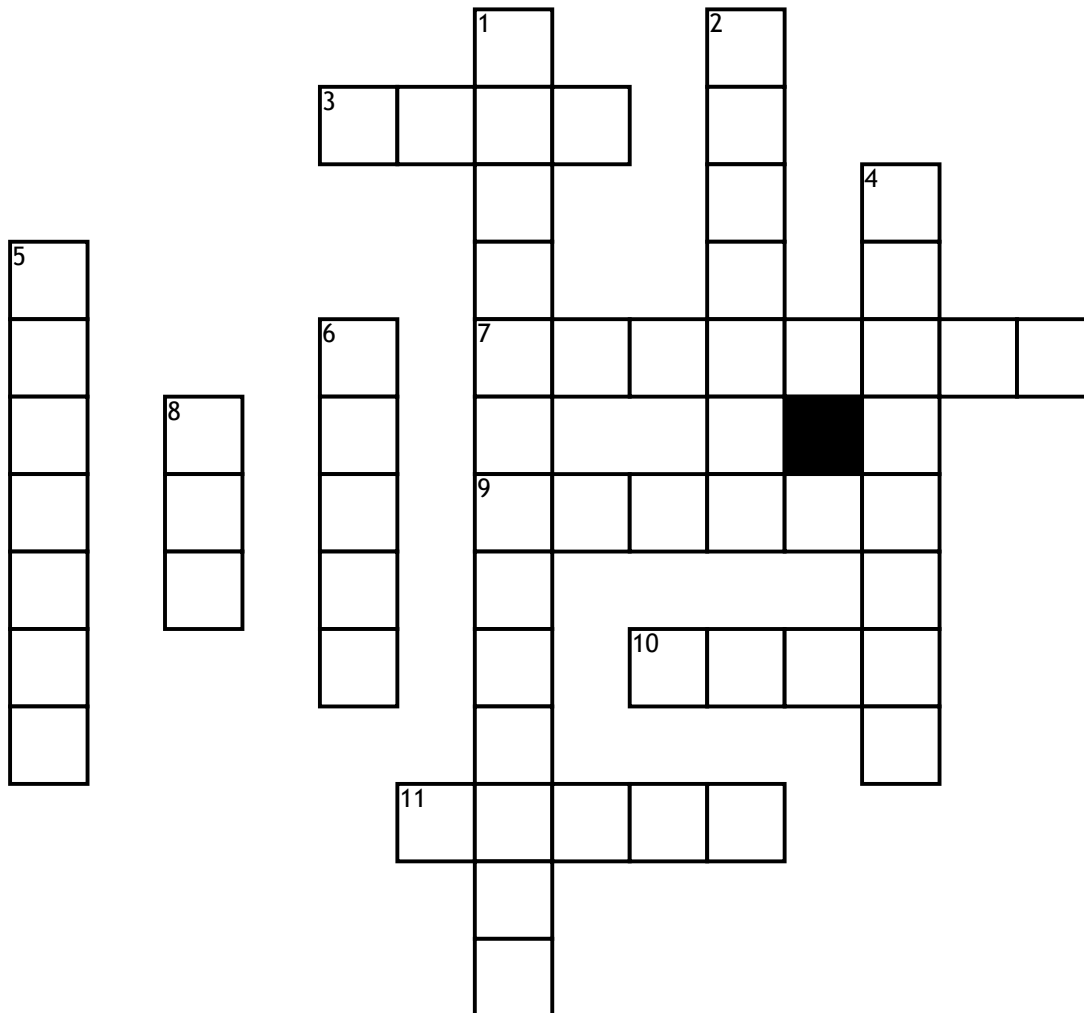


# Meringue



## Across

3. Peaks that tip over at the top
7. Type of dessert made from a mixture of egg whites and sugar
9. Sugar and egg combination
10. Peaks that do not hold its shape
11. Peaks that stand up straight

## Down

1. Used in hard meringues

2. Hot sugar syrup beaten into egg whites

4. The part of the egg used in meringue

5. A typical flavoring of meringue

6. Egg and sugar heated over hot water then beaten

8. Meringue should be baked at this type of temperature