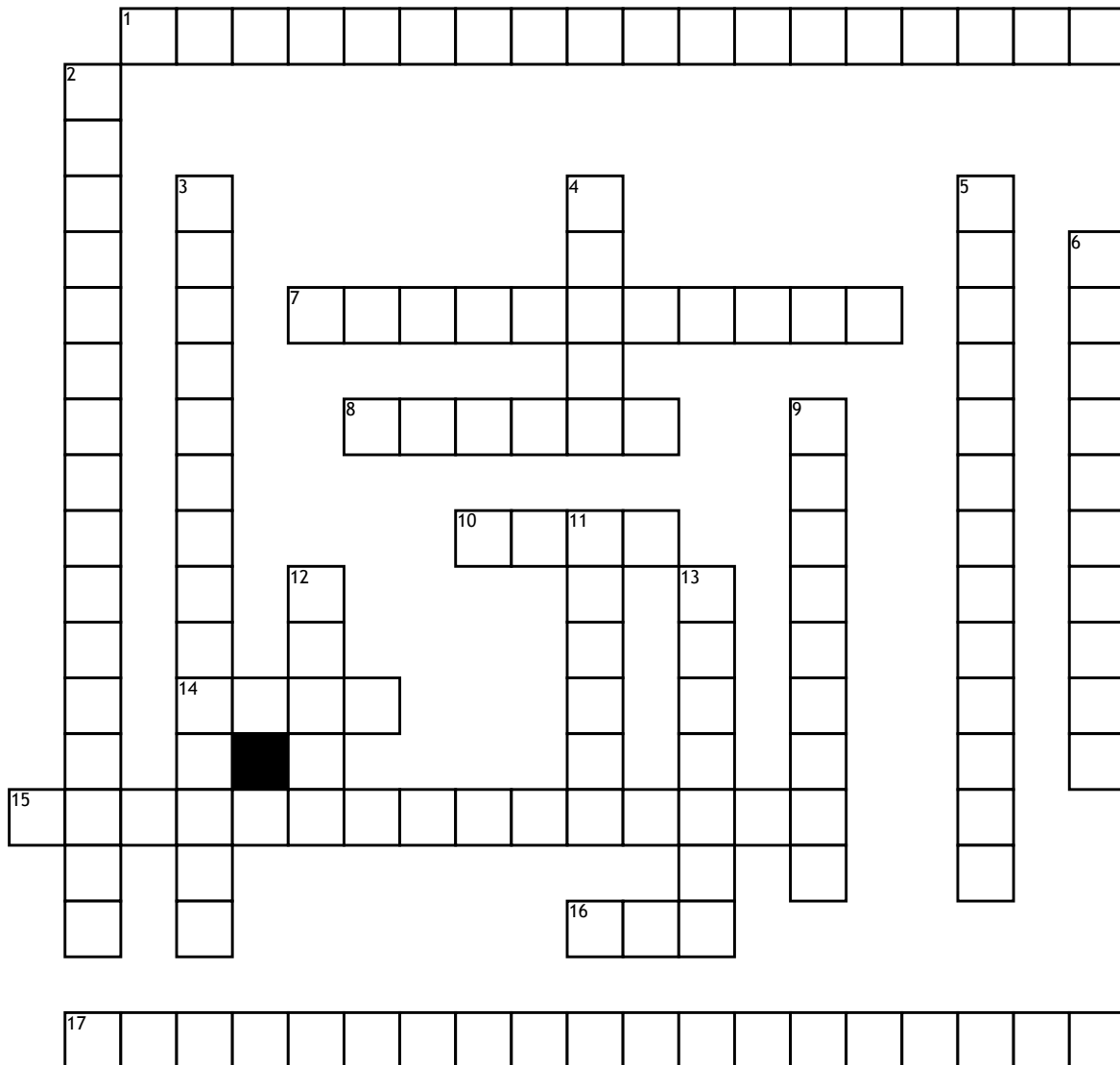


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Pastry



## Across

1. Cream fat and sugar together until fluffy

7. A cross between shortened and unshortened cake

8. Dough used to make pie crusts

10. Provides flavoring

14. Improves flavor and color of cakes

15. Contains no fat

16. Tenderizes the gluten in cake

17. Doesn't contain sugar crystals

## Down

2. Contains sugar crystals

3. Takes less time than the conventional method

4. Gives structure to cake

5. Contains fat

6. Sugar and liquid that is cooked to a thick consistency

9. One crust pie

11. Provides moisture and helps blend ingredients

12. Gives sweetness to cake

13. Mixture of icing, layered on top of cakes to keep them fresh