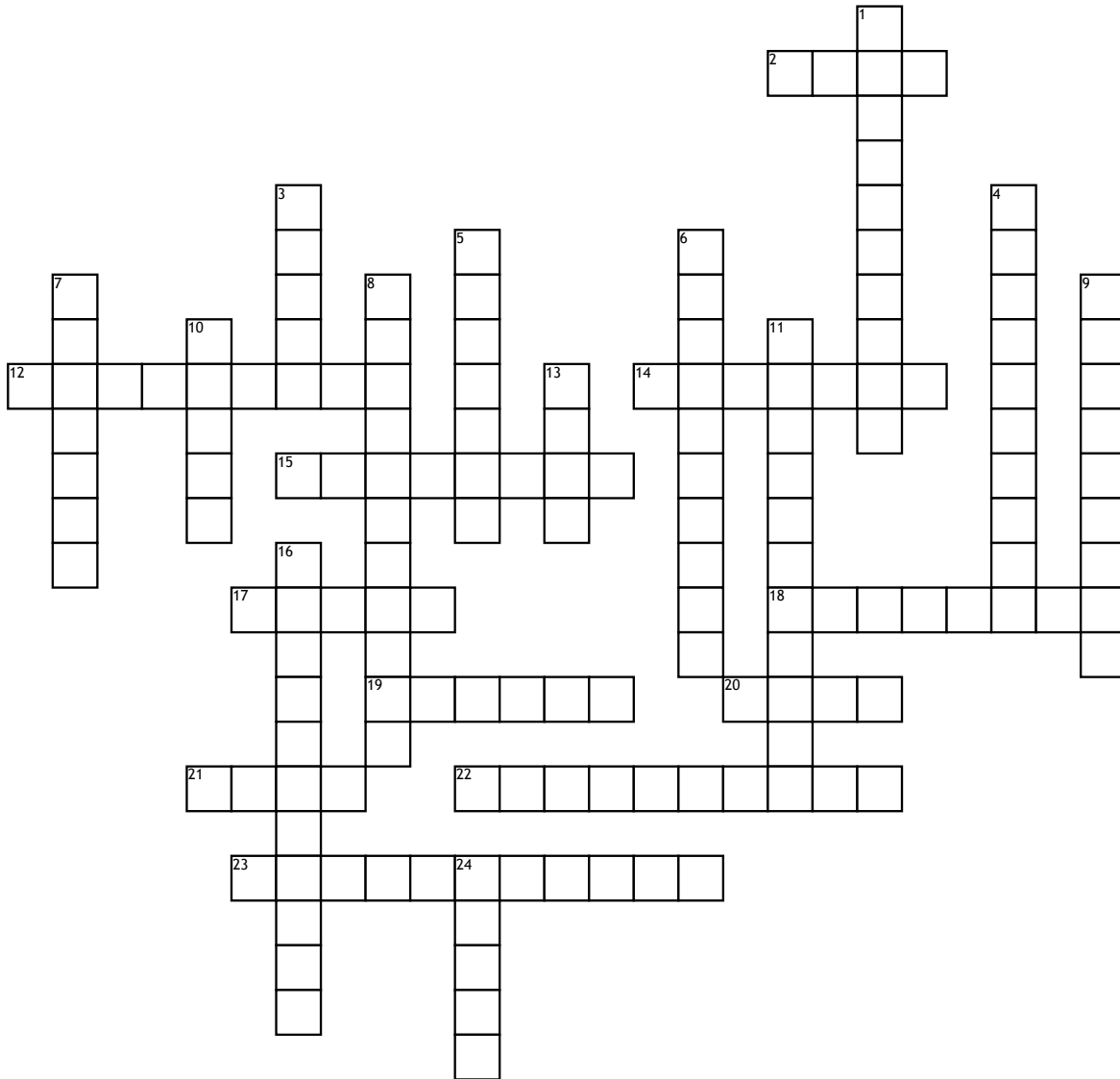


Pastry Crossword



Across

2. When making flaky pie dough the flour should resemble
 12. Dutch _____
 14. The main stabilizer used in chiffon pies usually
 15. When making mealy pie dough the flour should resemble coarse
 17. Not a long almond dough
 18. Emperor of the French from 1804 until 1814
 19. They say Cleopatra used this poison
 20. Another word for jump

21. You don't actually read this fold

22. It literally means "broken dough"

23. Under baked bottom crusts can produce

Down

1. A famous tart created by two sisters
 3. Drain the _____ form the fruit
 4. Contains even more fat than pâte sucrée
 5. A pie which uses raw eggs, sweetened condensed milk and not baked
 6. The name means "sugared dough"
 7. The strawberries aren't cooked in this pie
 8. A type of cream used for fillings
 9. Another name for the pastry butterflies
 10. Not a shoe
 11. The type of bourbon used in class when we made pecan pie
 13. A type of tart made mostly of fruit
 16. Used for making baklava
 24. A faster type of puff pastry dough