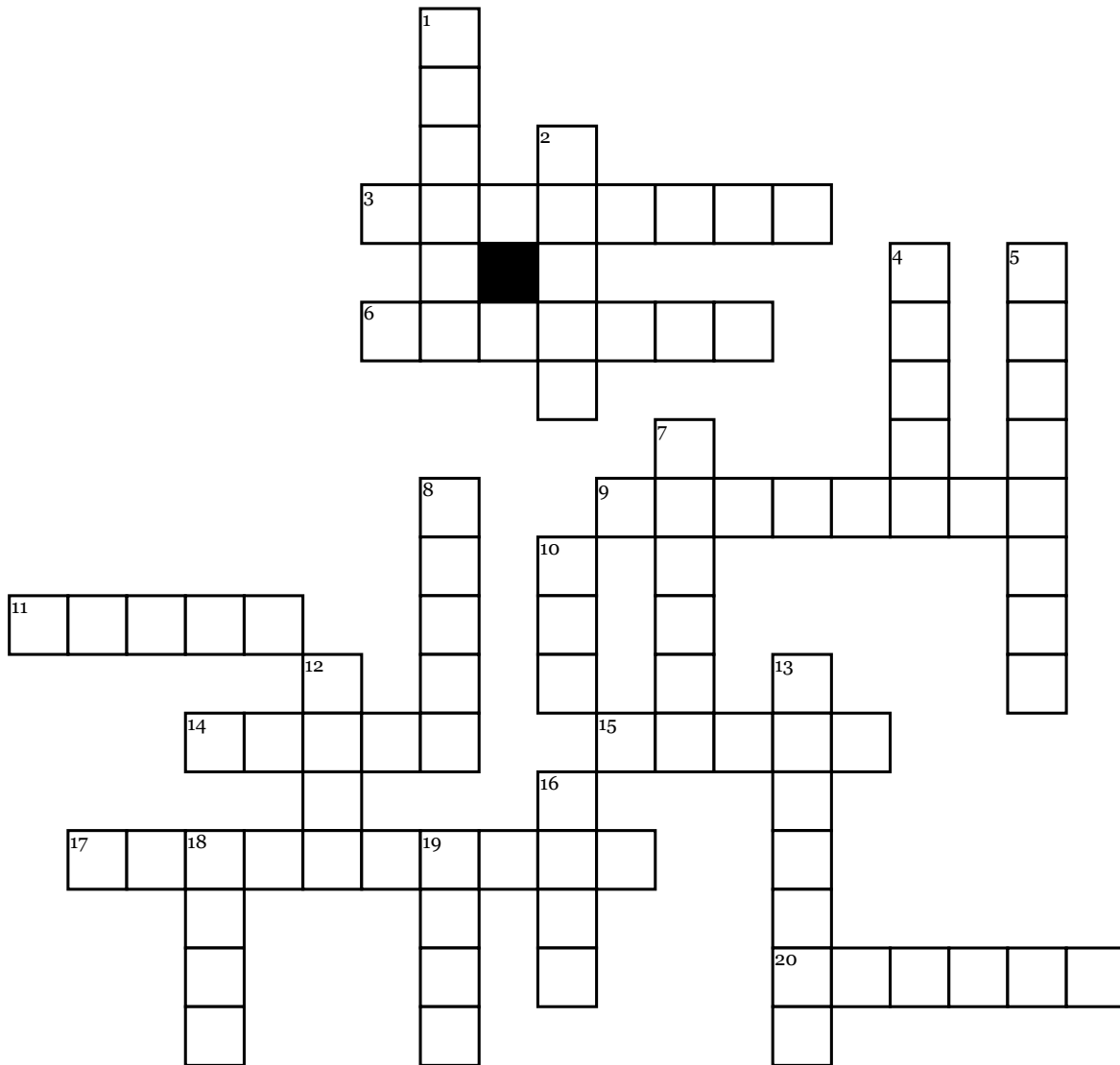


Name: _____

cooking baking terms



Across

3. Let your food sit and get flavor, in some yummy liquid.

6. what temperature?

9. To dissolve your dry ingredient into your wet.

11. What color is shena?

14. Break food down with a fork.

15. Beat the butter and sugar.

17. like a teaspoon.

20. Don't forget to add salt.

Down

1. Don't let your food stick to the pan.

2. Cut into fine pieces.

4. Cook UNDER direct heat.

5. Slice into thin strips.

7. Let your liquid sit on medium heat after being boiled.

8. French word for fry.

10. English word for saute.

12. Peel your potatoes.

13. Make your food look pretty.

16. What do you do with blankets when they are clean?

18. This is considered animal abuse.

19. What do you do before leaving on vacation?