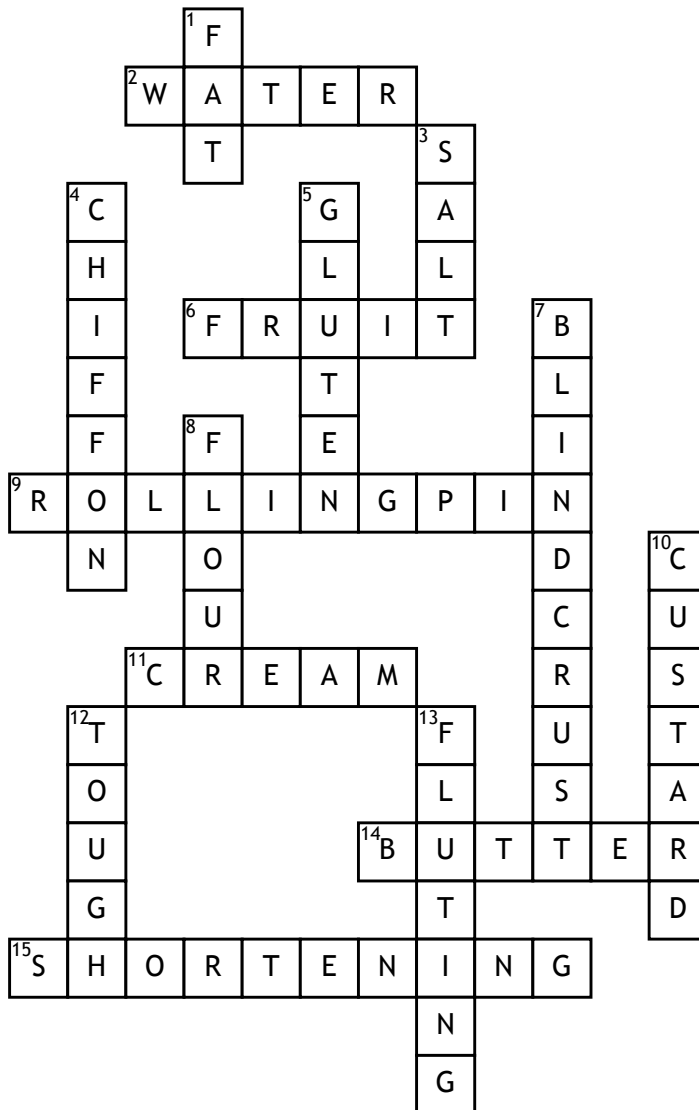


Name: \_\_\_\_\_ Date: \_\_\_\_\_

# Pastry/Pie crossword



## Across

2. Provides moisture by producing steam

6. A type of pie filling that can be cooked or baked

9. DO NOT use the ? vigorously

11. A type of pie filling that is a cornstarch thickened pudding mixture

14. (Type of fat)

Contributes a delicious flavor

15. (Type of fat) Provides Flaky crust with little flavor

## Down

1. Makes the pastry tender

3. What provides flavor?

4. Light and airy, filled with a mixture containing gelatin

5. Too much handling causes ? to over develop

7. Baking a pie without filling

8. Provides structure

10. Filled with ? made from milk, eggs, sugar

12. Too much handling would make the pastry ?

13. Decorative edge given to pastries