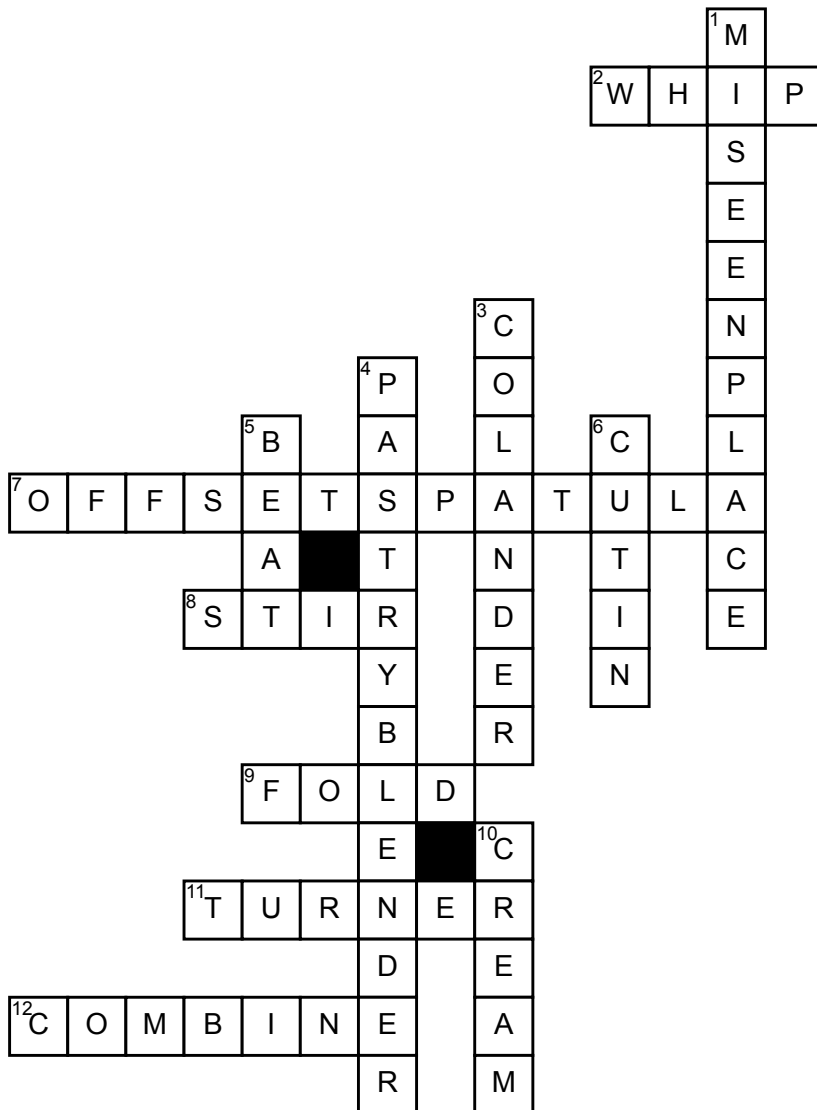


# Mixing Methods



## Across

- 2.** Specifically used to add air to a mixture to make it light and fluffy
- 7.** a tool to evenly spread cake frosting or batters
- 8.** To mix by hand in a circular motion
- 9.** Used to gently mix delicate mixtures or to add ingredients to airy batters

- 11.** a tool often used for flipping hamburgers and pancakes, used for removing foods from heat
- 12.** Generic term for thoroughly incorporating one ingredient into another

## Down

- 1.** a term that refers to having prep and tools in place before cooking
- 3.** a large strainer used to separate liquids from solids

- 4.** a tool used to cut fat into flour; used to make flakey pastry
- 5.** To thoroughly mix food using a vigorous over-and-over motion; may or may not add air
- 6.** To cut fat into flour to create thin layers of fat & flour which help produce a flakey texture
- 10.** add together ingredients, usually fat and sugar, until soft and creamy