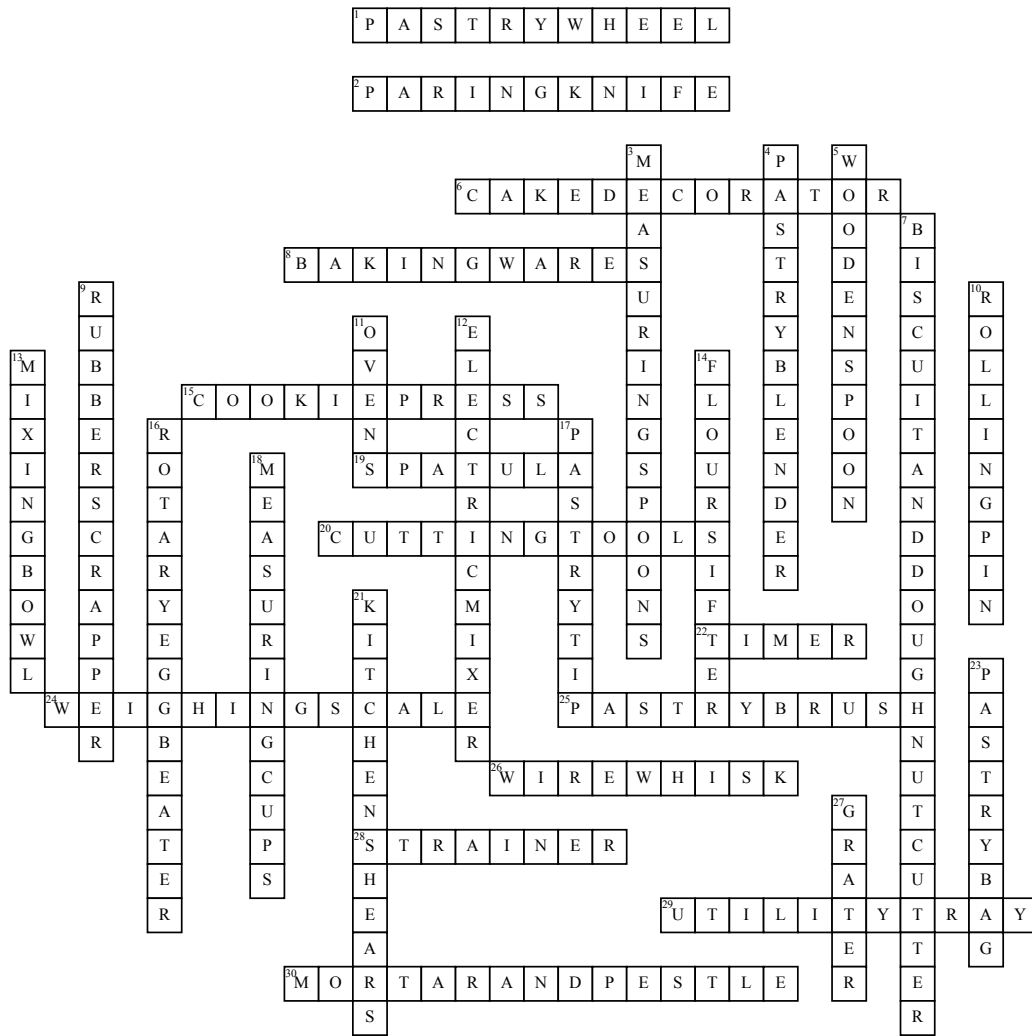


Name: _____

Baking crossword



Across

- 1. has a blade knife used to cut dough when making pastries.
- 2. is used to pare or cut fruits and vegetables into different sizes.
- 6. is used in decorating or designing cake and other pastry products.
- 8. are made of glass or metal containers for batter and dough with various sizes and shapes.
- 15. is used to mold and shape cookies.
- 19. comes in different sizes; small spatula are used to remove muffins and molded cookies from pans which is 5 to 6 inches; large spatula for icing or frosting cakes; flexible blade is used for various purposes.
- 20. include a knife and chopping board that are used to cut glazed fruit, nuts, or other ingredients in baking
- 22. is used in timing baked products, the rising of yeast and to check the doneness of cakes.
- 24. is used to measure ingredients in large quantities.

- 25. is used in greasing pans or surface of pastries and breads
 - 26. is used to beat or whip egg whites or cream.
 - 28. is used to strain or sift dry ingredients.
 - 29. is used to hold ingredients together.
 - 30. is used to pound or ground ingredients.
- Down**
- 3. consist of a set of measuring spoons used to measure small quantities of ingredients.
 - 4. has a handle and with wire which I used to cut fat or shortening in the preparation of pies, biscuits or doughnuts.
 - 5. is also called mixing spoon which comes in various sizes suitable for different types of mixing.
 - 7. is used to cut and shape biscuit or doughnut.
 - 9. is used to remove bits of food in side of the bowl
 - 10. is used to flatten or roll the dough.
 - 11. are the workhorses of the bakery and pastry shop and are essential for producing the bakery products.

- 12. is used for different baking procedure for beating, stirring and blending
- 13. comes in graduated sizes and has sloping sides used for mixing ingredients.
- 14. is used for sifting flour
- 16. is used in beating eggs or whipping cream.
- 17. is a pointed metal or plastic tube connected to the opening of the pastry and is used to form desired designs.
- 18. A graduated cup with fractions (1, 3/4, 2/3, 1/2, 1/3, 1/4, 1/8) marked on each side.
- 21. are used to slice rolls and delicate cakes
- 23. a funnel shaped container of icing or whipped cream
- 27. is used to grate cheese, chocolate, and other fresh fruits.

Word Bank

- | | | | | |
|-------------------|----------------|-----------------|----------------|-----------------------------|
| wooden spoon | utility tray | strainer | mixing bowl | measuring spoons |
| electric mixer | flour sifter | ovens | Baking wares | mortar and pestle |
| pastry bag | cake decorator | grater | wire whisk | Biscuit and doughnut cutter |
| weighing scale | pastry blender | kitchen shears | spatula | cookie press |
| timer | pastry tip | pastry wheel | measuring cups | rolling pin |
| rotary egg beater | cutting tools | rubber scrapper | paring knife | pastry brush |