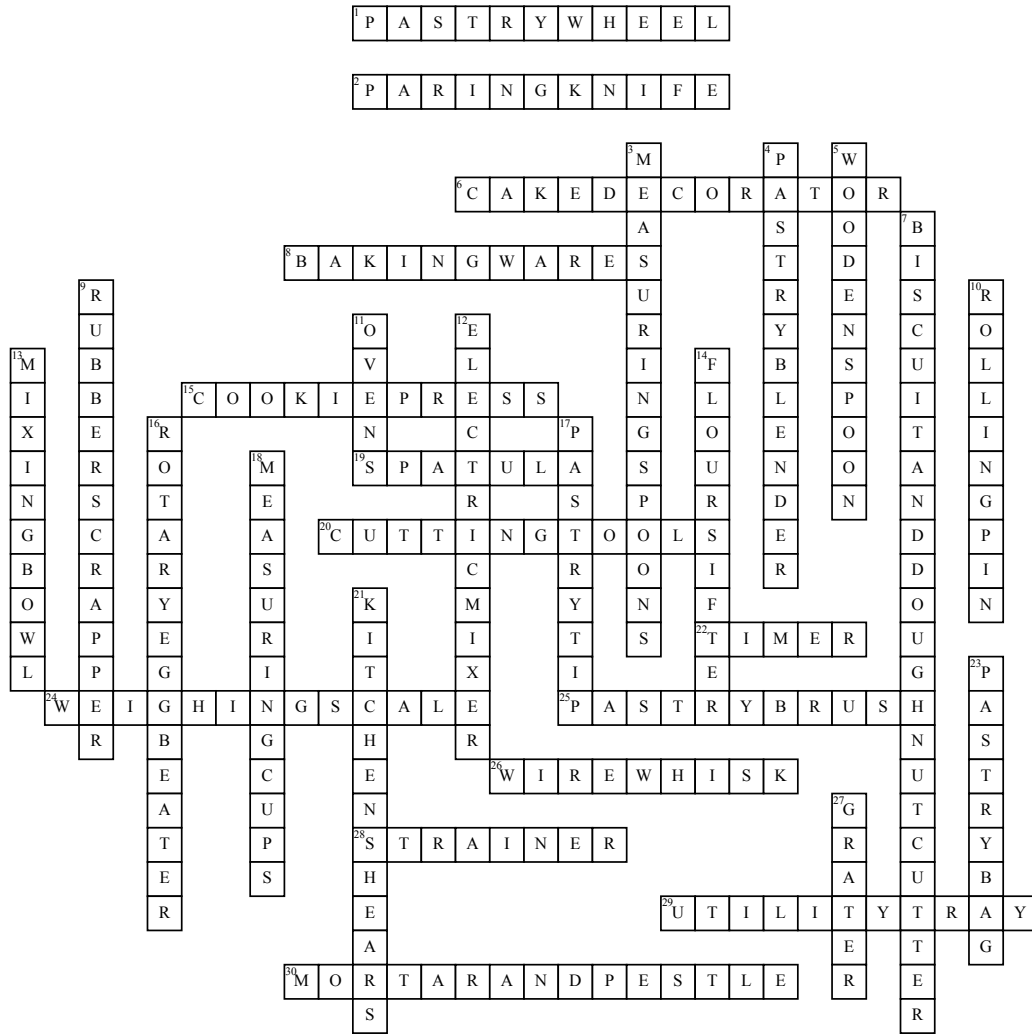


Name: _____

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

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