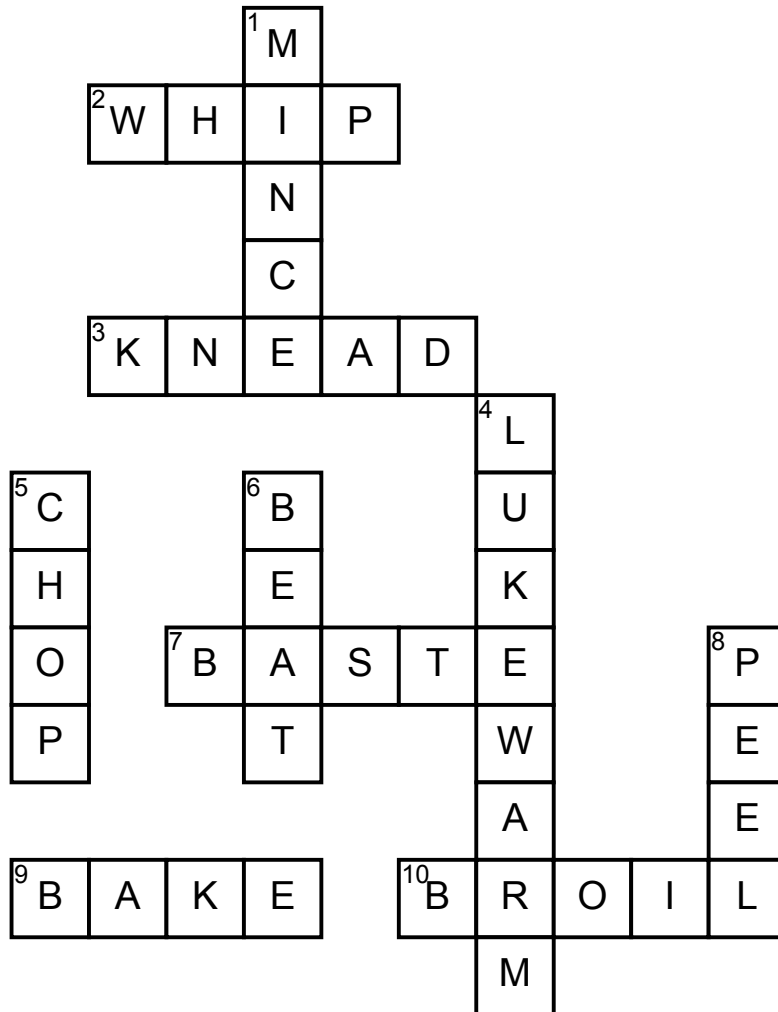


Name: \_\_\_\_\_

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

# Cooking/ Baking terms Puzzle



## Across

2. To beat rapidly to incorporate air and produce expansion, as in heavy cream or egg whites
3. To work dough into a uniform mixture by pressing, folding, and stretching.
7. Pour juices or melted fat over (meat) during cooking in order to keep it moist
9. Cook in an oven surrounded by dry heat.

10. to cook by direct heat

## Down

1. to cut or chop into very small pieces
4. Mildly warm
5. Cut (something) into small pieces with a knife
6. To mix rapidly in order to make a mixture smooth and light by incorporating as much air
8. To remove skin from fruits & vegetables