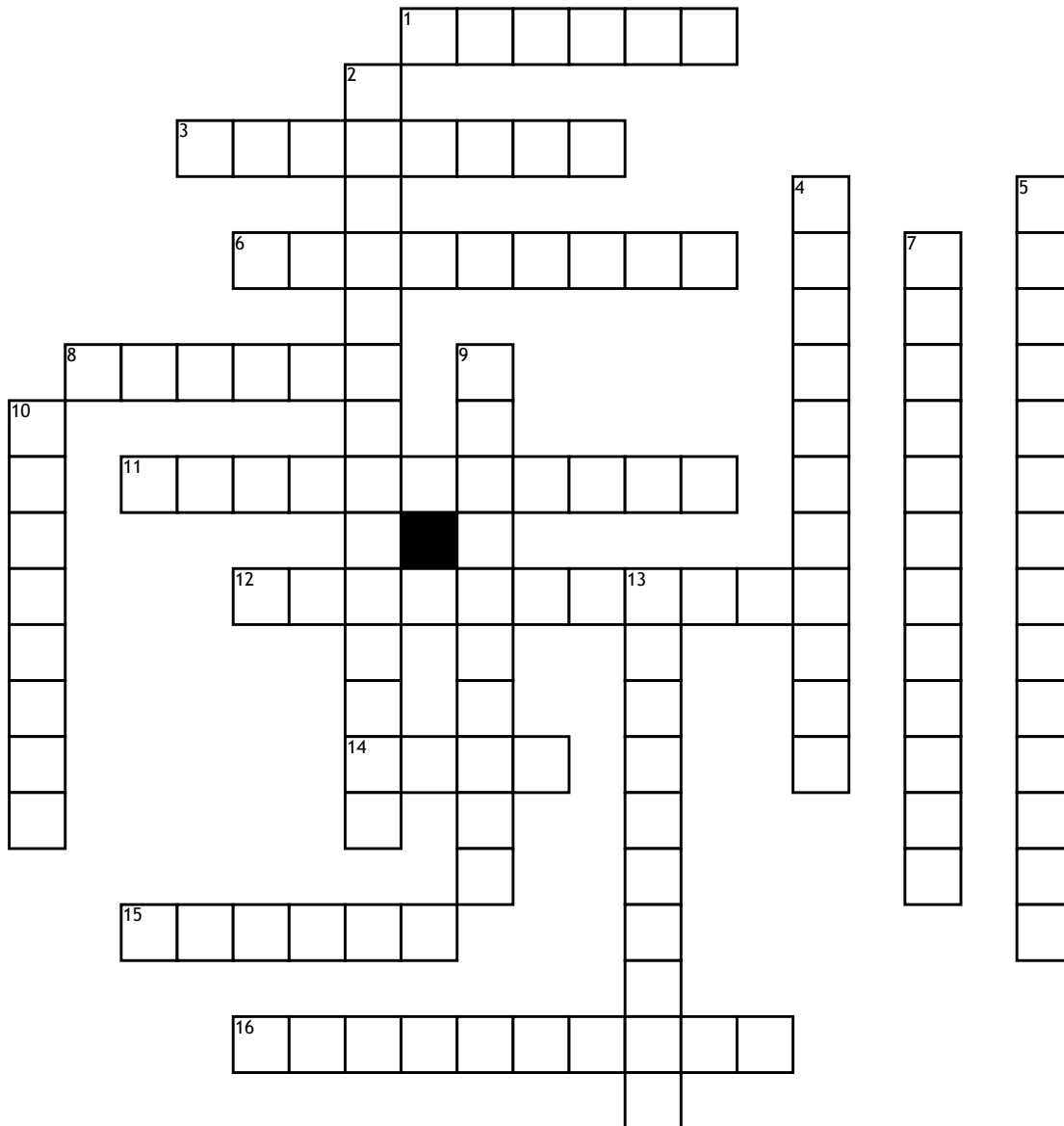


Baking tools



Across

1. necessary to determine the weight of an ingredients.
3. Designed for cakes with different shape and size
6. help dispense filling frosting and batter into uniform and decorated pattern
8. used to shred ingredient into small uniform pieces to that they will blend or melt easily when cooked
11. a short knife used for detailed work or cutting

12. used to apply coating onto bake ware or to glaze foods before or after cooking
14. an enclosed spaces where food cooked by being surrounded by hot air
15. consists of one or more blades mounted in a handle
16. a knife with long serrated blade that cut easily through bread crust or pastry item

Down

2. used to measure small amount of ingredient
4. similar to sheet pan made without lip
5. designed to measure a liquid ingredient
7. used to measure all dry ingredients
9. is a wooden or metal shovel used to slide breads and pizza onto oven
10. shallow rectangular trays with 1inch lip on all four sides
13. help flatten or spread dough to a uniform thickness before cutting and baking