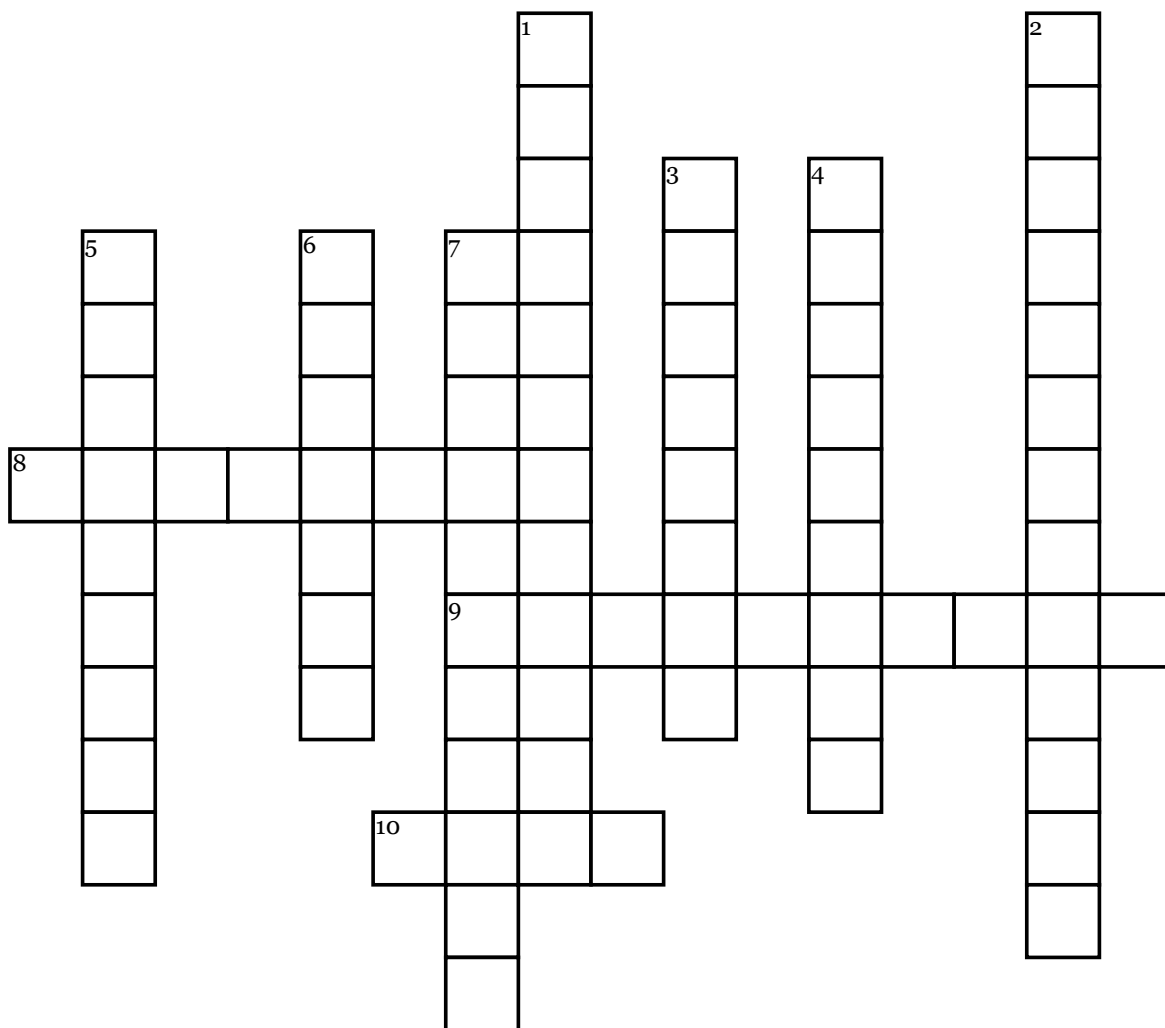


Baking Terminology



Across

8. a smooth dough of sugar and gelatin that can be colored and used to make decorations for cakes

9. type of icing that is an uncooked mixture of powdered sugar and egg whites. It is hard and brittle when dry

10. the colored outer portion of the rind of citrus fruit; contains the oil that provides flavor and aroma

Down

1. small baked rounds of eclair paste filled with cream

2. a type of icing with the consistency of dough and can be draped over cakes to create a perfectly smooth surface

3. a paste of ground almonds, sugar and glucose used to fill and decorate pastries

4. heating gently and gradually. Refers to the process of slowly adding a hot liquid to eggs without causing them to curdle

5. a liquid cooked until a portion of it evaporates, reducing the volume of the liquid; used to concentrate flavor and thicken liquids

6. blend of melted chocolate and cream; may be poured or whipped

7. type of icing made of sugar and fat, rich but light and smooth.