## **Baking Terminology**

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## 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
- **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 of whipped
- 7. type of icing made of sugar and fat, rich but light and smooth.