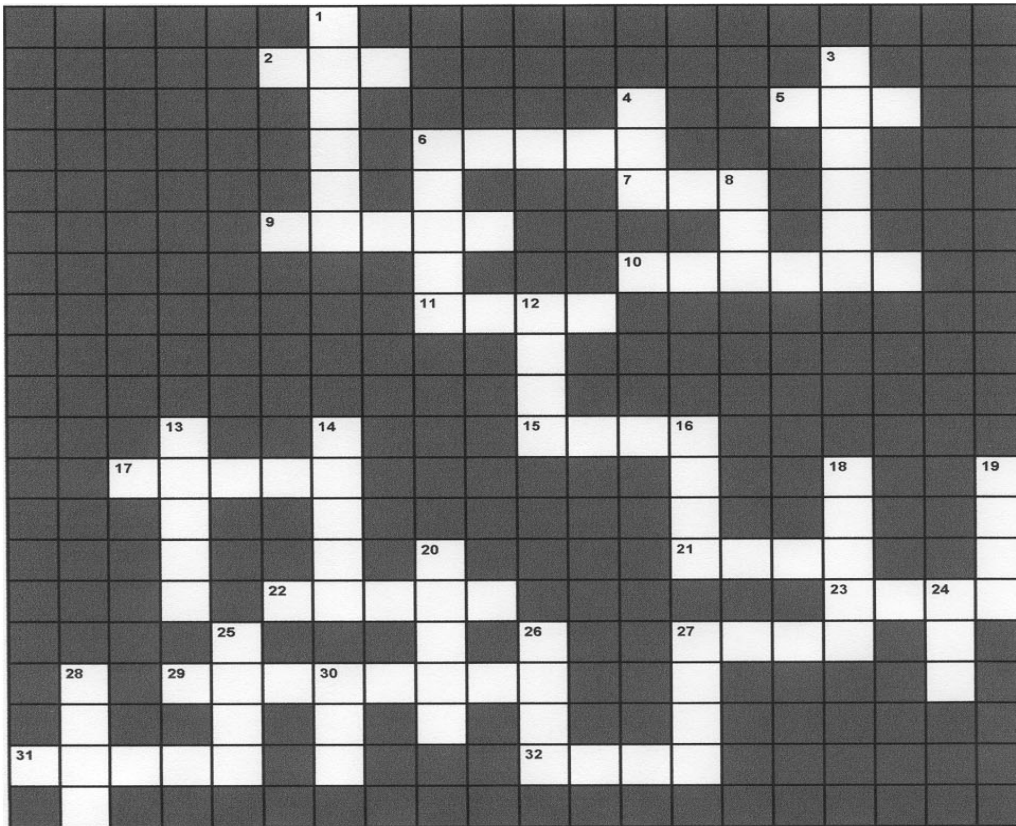


Cooking Terms



ACROSS

- 2 Cookies need to ____ and cool before stacking and putting them away.
 5 To cook in a small amount of hot fat.
 6 To fry in a small amount of hot fat.
 7 Cover placed on top of pan.
 9 To work with back of spoon until smooth and creamy.
 10 A thin mixture of flour and water plus other ingredients.
 11 To cut in uniform cube-shaped pieces.
 15 To mix together lightly.
 17 To cook gently in a hot liquid, using care to retain the shape of the food.
 21 Opening an oven door to soon will do this to a cake.
 22 To mix two or more ingredients until they are completely and thoroughly mixed.
 23 To cut with an up and down motion into small pieces using a sharp knife and wooden cutting board.

- 27 To cook by dry heat, either covered or uncovered in an oven.
 29 To soak in an acid-oil mixture for a period of time.
 31 To coat with a thin sugar syrup.
 32 To move a piece of food by turning it over and over, usually to coat with sugar, etc.
- ### DOWN
- 1 To cook in a liquid just below boiling point; bubbles rise slowly and break before reaching the surface.
 3 To sprinkle or cover with fine crumbs of flour.
 4 To become firm and set up.
 6 To heat a liquid to just below simmering point.
 8 To scatter small bits of one ingredient over the top of another food.
 12 To cover thoroughly with another material.
 13 To cook meat uncovered by dry heat,

- usually in an oven.
 14 To refrigerate until cold but not frozen.
 16 To mix ingredients using a circular motion.
 18 To cut or chop into small pieces.
 19 To beat rapidly to increase volume by incorporating air.
 20 To mix stiff dough by hand.
 24 To rub the inside of a pan with liquid shortening.
 25 To cut off the outside covering.
 26 To brown quickly on one side and then the other with high heat.
 27 To heat a liquid until bubbles rise rapidly and burst at the top.
 28 To mix ingredients together with a gentle over and over motion to prevent the lose of air.
 30 To cover with frosting.