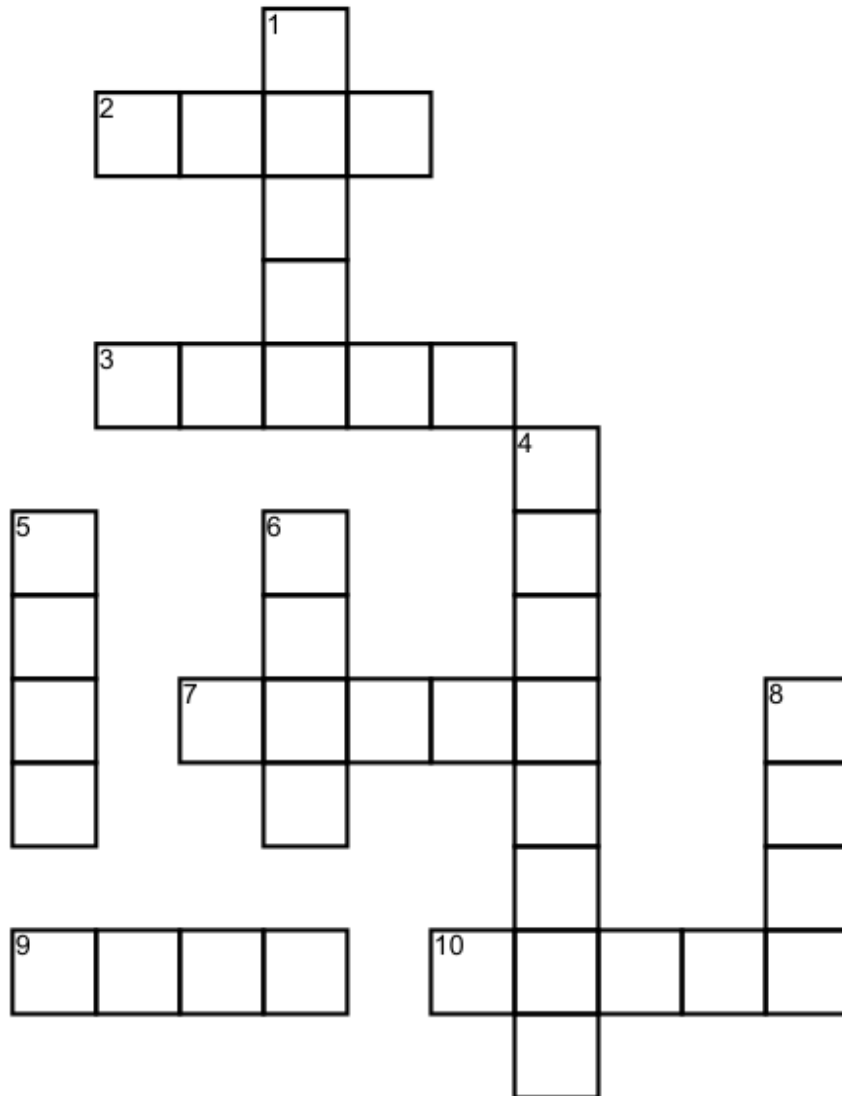


Cooking/ Baking terms Puzzle



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