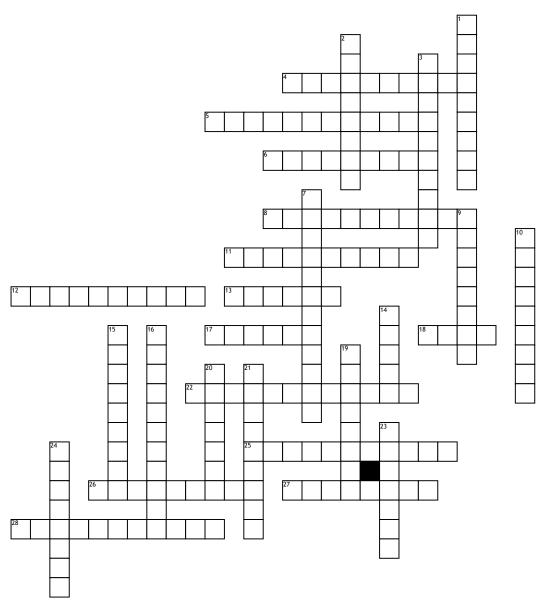
Name:	Date:	

## **Autumn**



## **Across**

- 4. Is this Bugs Bunny's favourite?
- 5. Classic citrus cake or loaf
- 6. Is it a cake or a biscuit
- **8.** Popular 1980s chocolate gateau made with cherry liquor
- 11. Pink and yellow check sponge cake held together with jam and topped by xx across/down
- 12. Crispy fiery biscuits
- **13.** Traditional Scottish fruit cake topped with almonds and named after a Scottish city
- 17. This light fruit cake was traditionally eaten at Easter
- **18.** Small flaky pastry cake filled with currents ECCLES
- **22.** Flat usually square biscuit often eaten with butter and cheese

- **25.** This can be used as a filling or for icing
- 26. Also known as brown bread
- **27.** Soft biscuit made with shredded coconut and egg mixture
- **28.** Fruit bread became popular bake during lockdown

## <u>Down</u>

- 1. This biscuit was developed to help digestion, but has a lots of varieties now
- 2. Made with sugar and ground almonds; used as a topping for xx across/down
- **3.** Light butter biscuits made in a specially named tray
- 7. Made with a layer of jam topped with frangipane and flaked almonds
- **9.** Made in a square or rectangular pan and cut into slices or squares

- **10.** Rich chocolate cake with distinctive reddish colour
- **14.** Is it jam or cream first on this classic baked treat
- **15.** Bread made with a 'starter'
- 16. Popular children's birthday cake
- **19.** Women's Institute favourite ---- sponge cake
- **20.** A branch of the Guide association or a rich chocolate square treat
- 21. Biscuit made with currants and named after an Italian general
- **23.** Enriched French bread, popular as burger buns
- 24. Slow baked egg whites and sugar