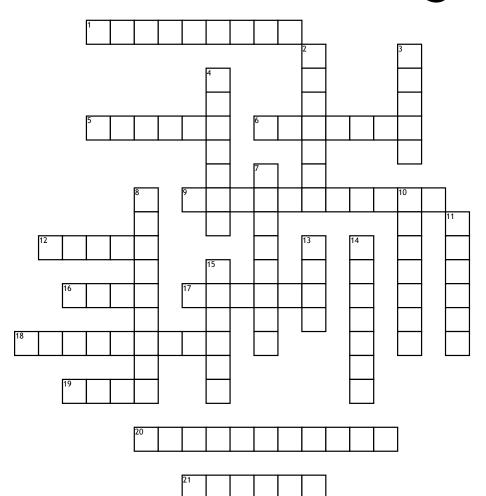
Baking





Across

- 1. Baking Soda and Baking Powder
- **5.** Adding decoration
- 6. small cake
- **9.** what you need to make
- 12. Basic part of mix
- **16.** Used to cook cupcakes
- 17. cooking by dry heat without direct exposure to a flame

- 18. Dark brown, rich
- **19.** varying designs used when piping
- **20.** Most common type of frosting
- **21.** Another word for desserts

<u>Down</u>

- **2.** beaten into a froth
- **3.** Paper cupcakes are baked in
- **4.** Used to create designs or sculptures

- **7.** Butter and Sugar beaten together
- **8.** Colorful sugar flakes
- **10.** Decorations that sit on top
- 11. act of frosting
- **13.** Comes from a chicken
- 14. Basic Flavor
- **15.** Where cupcakes are made