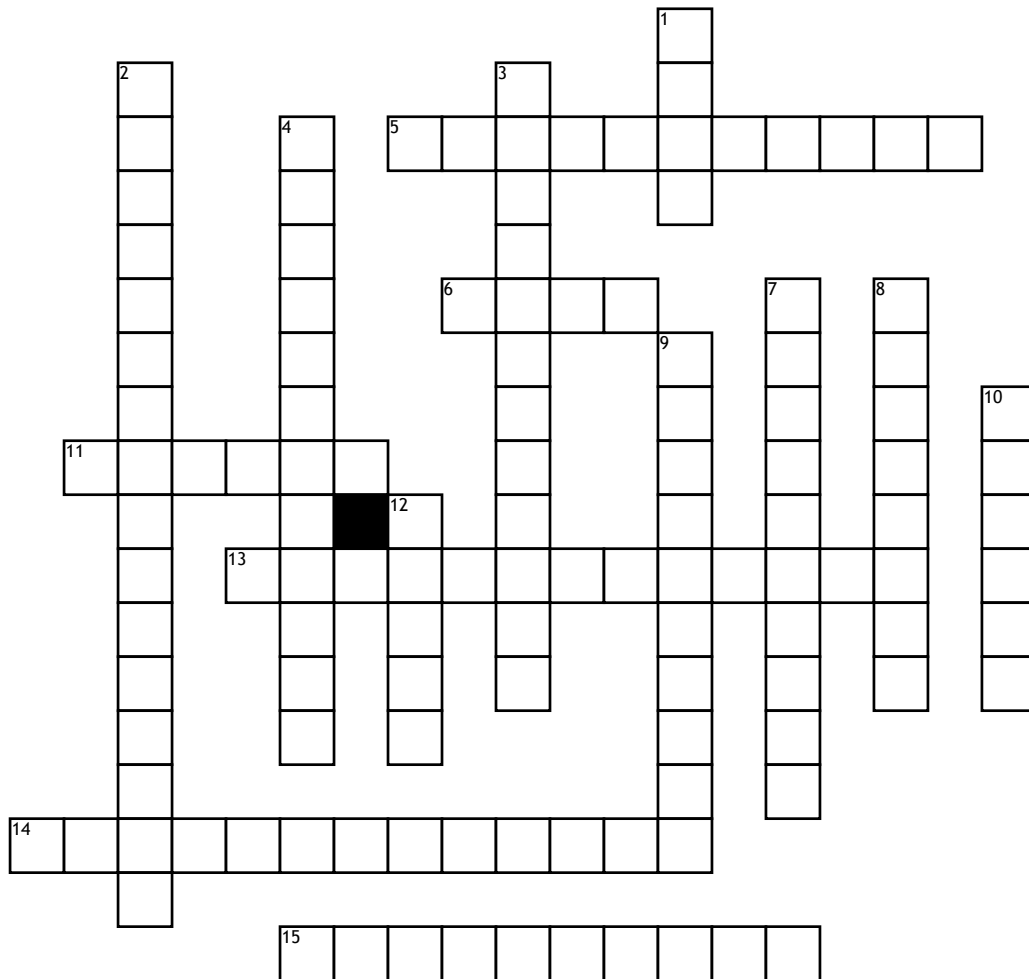


# Cake Making



## Across

5. Baking tin used was too small  
 6. How many methods of cake making are there?  
 11. Instructions to making a cake.  
 13. The fat and sugar are beaten together until the mixture is smooth and fluffy.  
 14. Cake exposed to cool air before setting.

## Word Bank

Baking Period  
 Dry Texture  
 Creamed Method  
 Oven  
 Cakes  
 Recipe  
 Five  
 Butter

15. What do you bake the cake in?

## Down

1. What appliance is used to bake cakes?  
 2. Mixing Bowls, Measuring Cups, Cake Mixer  
 3. One of the main ingredient.  
 4. The amount of time the cake takes to bake is called.

7. Too much beating while adding dry ingredients.

8. the fat is rubbed into the flour until the mixture looks like breadcrumbs.

9. cake baked for too long.

10. Type of fat used in cake making.

12. They are sweet items that can be served as a snack or dessert.

Kitchen Equipment

Sunken Texture

Raising Agent

Cracked Cake

Baking Tins

Large Holes

Rubbed-In