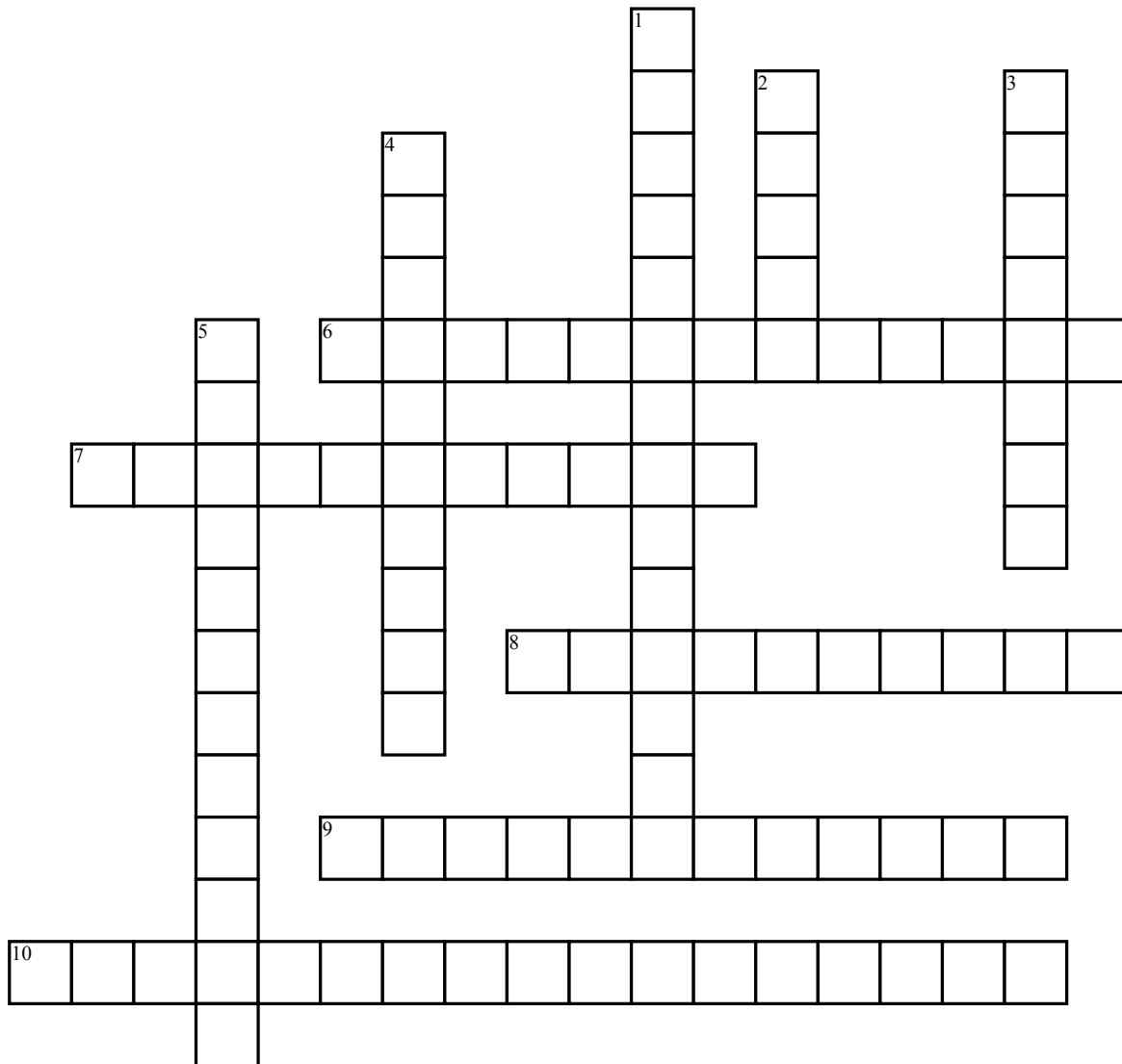


Ch.8



Across

- 6.** Instead of combining all ingredients at once, rub/cut in the fat into the flour until the mixture is mealy/bumpy in appearance; produces a stiff batter w/ a slightly chewier texture than that of more cake-like items
- 7.** Procedure for preparing a prebaked pie shell
- 8.** Strong flour that is used for making breads, hard rolls, & any product that needs high gluten for a strong texture
- 9.** Flour that falls between pastry & bread flour in regard to texture ALL-
- 10.** Flour always has a proportion of 100%, & the percentages of all other ingredients are calculated in relation to the flour

Down

- 1.** Delicate creams made by combining 3 basic ingredients: vanilla sauce, gelatin, & whipped cream
- 2.** White coating that sometimes appears on the surface of the chocolate & indicates that some of the cocoa butter has melted & recrystallized on the surface
- 3.** Used for pies; made of 3 parts flour, 2 parts fat, & 1 part water
- 4.** Sodium bicarbonate; a chemical leavener that releases carbon dioxide gas when mixed with a liquid & an acid
- 5.** Versatile leavener that's a mixture of baking soda & an acid w/ an inactive material, like starch