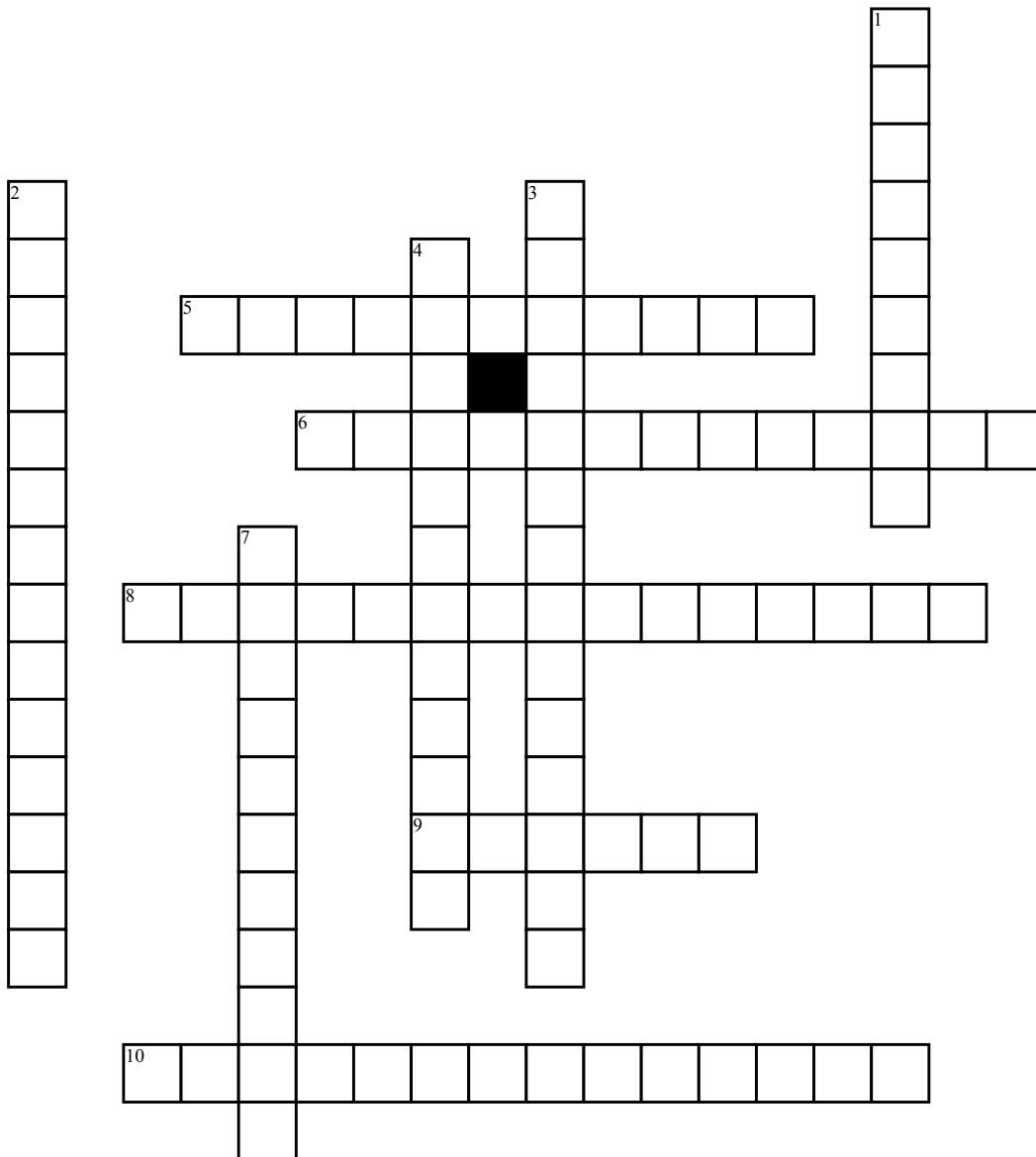


# Ch.8



## Across

5. Solid from pressed cocoa liquor that's ground down
6. Vanilla & brown sugar added to caramel BUTTERSCOTCH-
8. Cocoa beans crushed into a paste that's completely unsweetened
9. Fruit sauce made from fresh berries or other fruits
10. (1) Beating fat & sugar together to introduce air into a batter as a leavener; (2) Process of mixing the fat & sugar together to produce a very fine crumb & a dense, rich texture

## Down

1. Flour w/ a low gluten content; a very soft, smooth texture; & a pure white color
2. Occurs whenever sugar is used as an ingredient in baked items; the heat causes the sugar to turn a light brown (caramel) color
3. Family of sauces & syrups w/ cocoa or melted chocolate as the base
4. Cooked sugar caramelized w/ butter
7. Liquid from pressed cocoa liquor