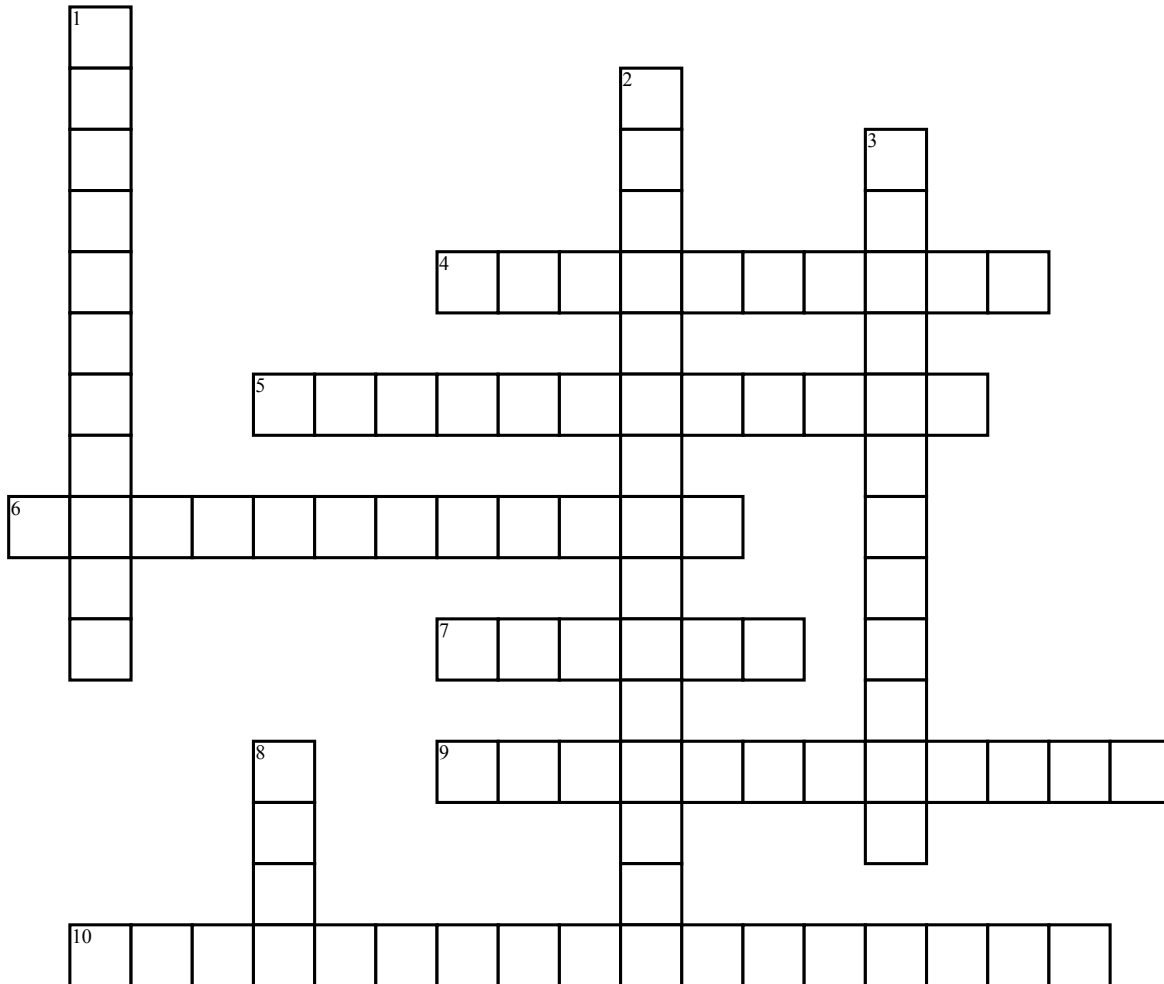


Ch.8



Across

4. Made by combining water (or another liquid), butter, flour, & eggs into a smooth batter
5. Small, round pastries made from pâte à choux filled w/ ice cream
6. Combination of fruit w/ a liquid, usually a mixture of sugar, spices, & wine
7. Dough used to prepare baklava
9. Also called crème pâtissière; have greater density than custards & are frequently used as the filling for pastries like éclairs

10. Introducing air into a batter to leaven a baked item

Down

1. Flour that's not as strong as bread flour & not as delicate as cake flour
2. Feuilletée means squares; another name for puff pastry
3. Frozen dessert that contains yogurt in addition to normal ice cream ingredients, like sugar or other sweeteners, gelatin, coloring, & flavors
8. Small pieces of cocoa beans that are the basis of all cocoa products