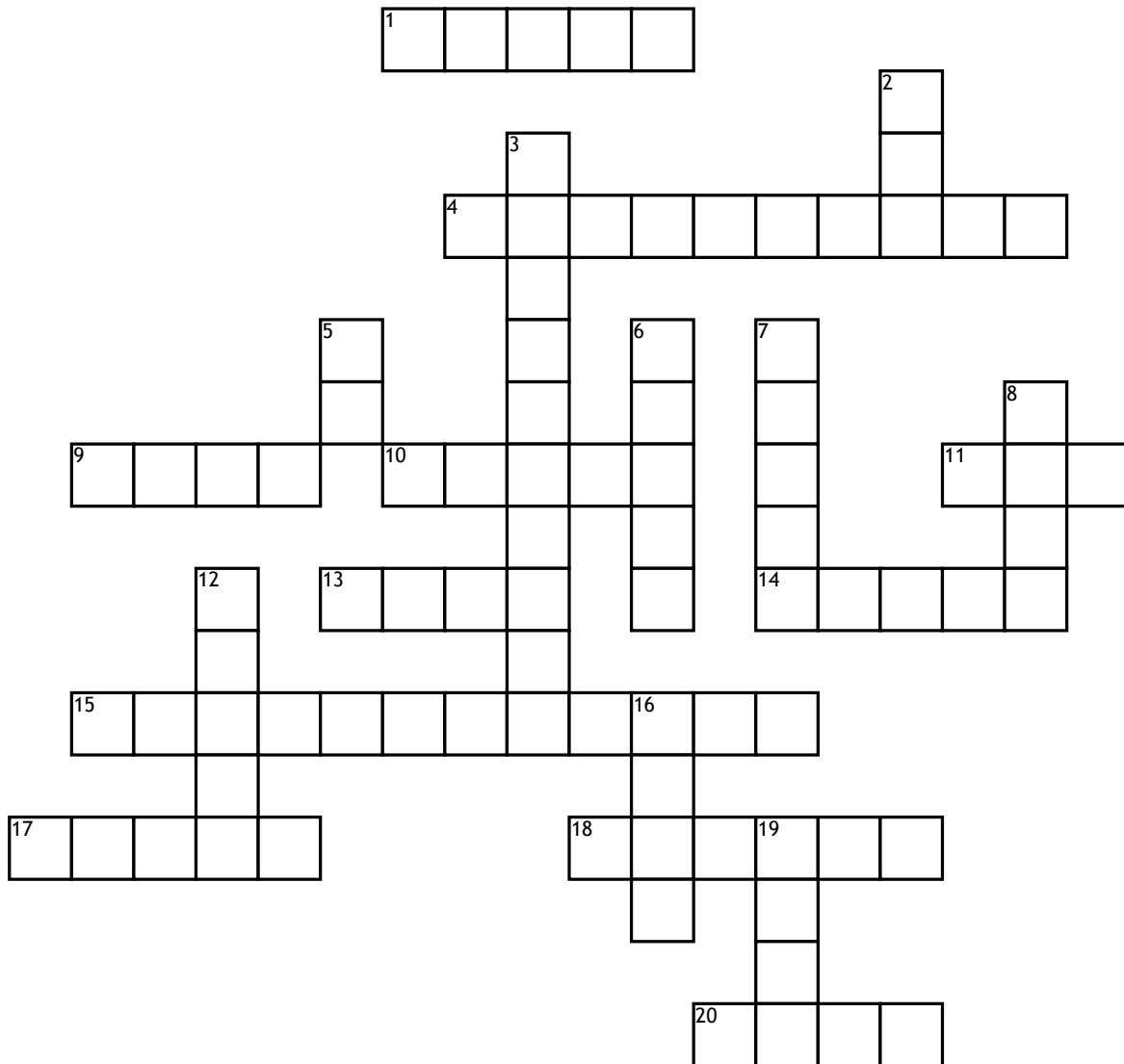


# Cooking With K. Love



**Across**

- 1. to cook quickly in a little oil, butter, or margarine
- 4. What utensil do you use to knead dough
- 9. too cook in the oven
- 10. to cut into very small pieces, smaller than chopped or diced pieces
- 11. to stir ingredients together with a spoon, fork, or electric mixer until well combined
- 13. what is the abbreviation for tablespoon

- 14. utensil to cut things
- 15. You measure wet ingredients in this
- 17. to mix ingredients together gently with a spoon, fork, etc
- 18. to cook in liquid over low heat so that bubbles just begin to break the surface
- 20. to cut into small pieces

**Down**

- 2. whats the abbreviation for teaspoon
- 3. What utensil do you use to knead dough

- 5. What is the abbreviation for ounces
- 6. too cook food over steam without putting the food directly in water
- 7. What do you use to mix dry ingredients
- 8. to cut into small cubes
- 12. to remove all liquid using a strainer (or something similar)
- 16. Chocolate \_\_\_\_ cookies
- 19. to squash food with a fork, spoon, or masher