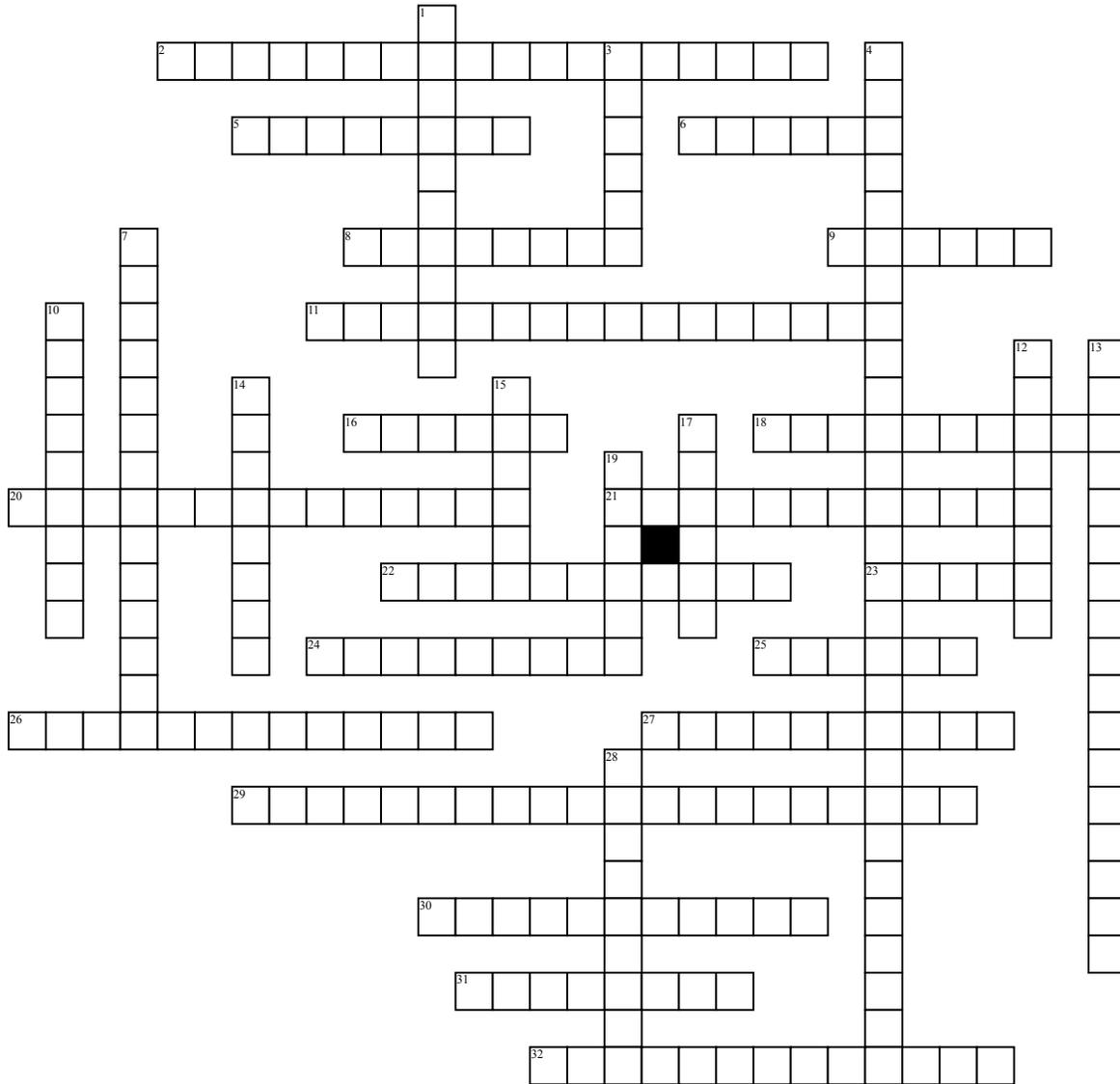


# Crossword puzzle Bread and Pastry



## Across

2. to heat the sides of pans to aid in the releasing of an item from its pan. This piece of equipment is particularly useful when removable rims are used. They are heated, the product is put on a can and slid down.
5. This decorating tool is ideal for giving the sides of a cake a finished look.
6. has many uses in the kitchen but I favor a microplaner for the baking/pastry kitchen.
8. indispensable tools for baking and pastry. The bench scraper was originally used to scrape flour off of the area used to make bread which is referred to as a bench – hence bench
9. of different sizes are useful for portion control or to move liquids.
11. These come in glass or metal. The metal can be light or dark. Both of the above require a reduction in the heat when baking of 25 to 50 degrees as they conduct the heat faster than light colored aluminum.
16. This is probably the oldest, ugliest juicer ever, but I love it. The looks of this is a testament to never putting aluminum items in a dishwasher.
18. are used with pastry bags. The tips used in this book include #5 and #8 open star, #48 basketweave and #5 plain tip.
20. straight metal spatulas Large and small metal spatulas are important for frosting canes and releasing items from pans.
21. while professional bakeries cool their items in their pans placed on racks, home bakers often use cooling racks of different sizes and shapes.
22. This is one of the most wonderful tools in a kitchen. Microplaners can be used to grate citrus rinds, chocolate, nutmeg, etc.
23. This is a necessary piece of equipment for pastry making. They are used to combine, beat or whip ingredients. T

24. They come in 9" and 10" diameters. The 9" standard pie pan, as seen in the front, has a depth of about 1 1/2 inches. The 10" deep dish version pictured in the back has a depth of about 2 inches.
25. They don't have to be the most expensive knives on the market but they should be balanced and hold a sharp edge when sharpened. Essential knives include a small paring knife, chef's knife in a length
26. come in wet and dry measures. The wet measures have graduated sizes on them and are used for liquids which is why there is usually a lip on the top.
27. are used in conjunction with pastry tips to finish pastries. They can be plastic, cloth or disposable plastic and come in various sizes.
29. These are used to finish desserts.
30. See tart pans with removable bottoms.
31. This was the precursor to parchment for home bakers
32. come in a variety of widths and sizes. They are useful for washing down the sides of pans, brushing flour away, applying glazes and more

## Down

1. has a deeper cup than muffin tins and the cups are shaped differently. The bottom is smaller than the top which helps the popover pop over.
3. can be used for various tasks in the kitchen, including mixing and whipping ingredients. They come in very fine wire to heavy wire depending upon the use. They also come in various heights to accommodate different size containers.
4. these short tart pans with fluted rims, usually have sides that are 3/4 to 1 inch tall. The bottoms come out which makes anything in them very easy to release without turning the pan upside down.
7. are used to move tarts to their boards or platters. Two sturdy turners are placed, one on each side, to lift the tart and move it into place

10. They come in all sizes and shapes. The 12 cup bundt pan in the right rear is the original design and the only one for many years. Then manufacturers boosted their popularity
12. are useful for a number of tasks in the bakers kitchen
13. These are used for portion control and ease of shaping or dropping bakery items. They come in a variety of sizes ranging from #100 to 8 with the highest number being the smallest size.
14. in different mesh sizes are useful for straining, washing fresh fruit and sprinkling powdered sugar among other things.
15. has a rounded end for digging out the eyes of potatoes or other produce. The important thing here is to find one that is comfortable in your hand.
17. of various sizes are useful from small tasting spoons to larger ones used to stir ingredients together.
19. Not only for accuracy but for speed. It is so much faster to weigh ingredients than to measure with spoons and cups. Since successful baking and pastry depend upon the accuracy of measurements.
28. Several sizes of pans including small to medium are used. Heavy pans will not only last a lifetime but prevent items from burning and allow more even heat disbursement.