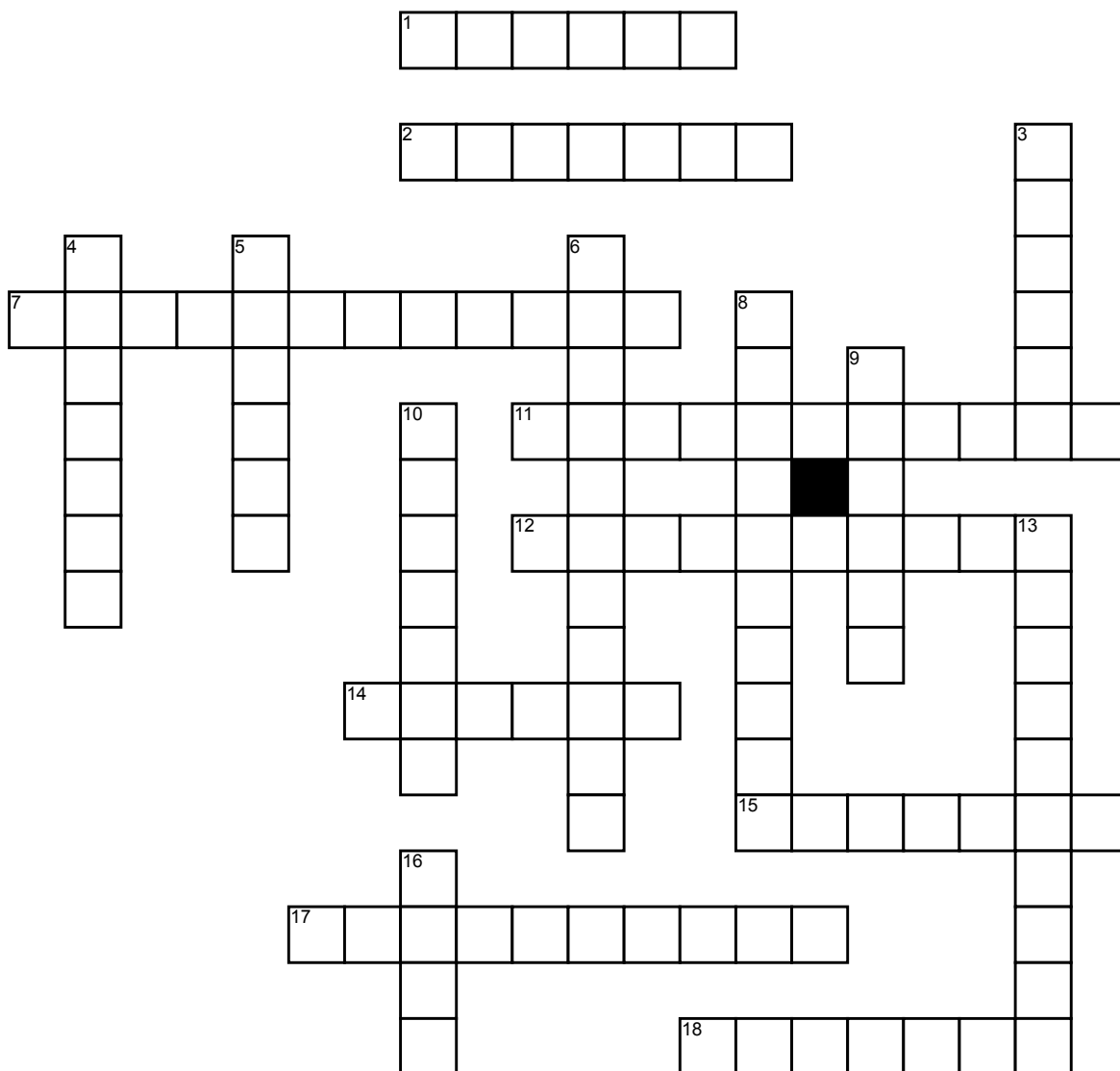


Design & Decoration



Across

1. A primary color
2. A main function of icing
7. 2:1 sugar to water ratio
11. Product used to slow down the evaporation of water in icing and control the movement of water between the cake and icing
12. Type of cake used to make almond logs
14. Secondary color made from blue and red
15. #101-104

17. Used to measure specific gravity

18. Powdered food coloring must be this before adding to icings

Down

3. Best chocolate used for icings
4. 38°C is the proper temperature for working with this product
5. Used for tempering fondant and chocolate
6. A cake filling most commonly used in North America

8. Used when rolling out marzipan

9. Type of syrup made from equal parts sugar and water

10. Used to set mousse creams

13. Type of shortening used for its higher plasticity range and better keeping qualities but gives poor taste and mouthfeel

16. If fondant sets without a glossy finish and cracks it is too...