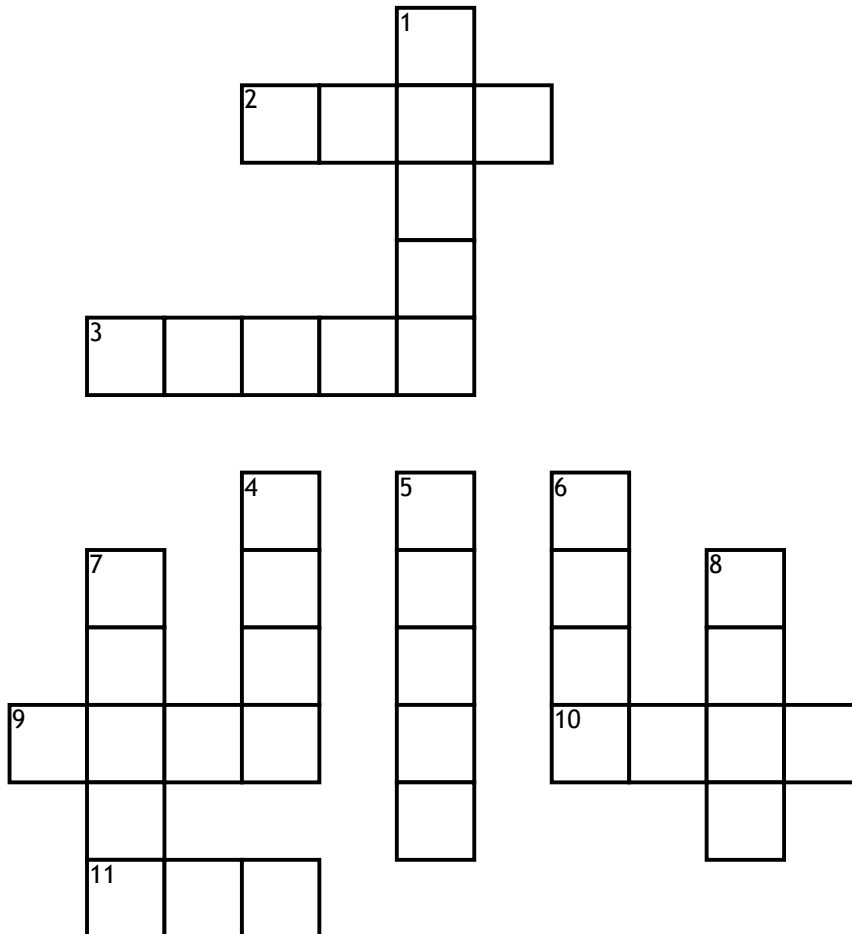


Name: _____

Date: _____

Food



Across

2. To blend delicate ingredients gently using two motions, one to cut vertically through the mixture and the other to turn the mixture over
3. To work dough with hands by repeatedly folding, pressing and turning
9. To make a mixture smooth either by using a brisk over and over motion with a spoon or a wire whisk
10. To mix ingredients with a circular or figure 8 motion to blend them or make them uniform in consistency
11. To combine ingredients in any way that causes an even distribution of ingredients

Down

1. To combine two or more ingredients until they're soft and smooth
4. To put dry ingredients through a flour sifter
5. To distribute souls fat in small pieces evenly through dry ingredients using two knives, a fork, or a pastry blender using a cutting motion
6. To mix ingredients lightly with a fork and spoon
7. To soften a fat with a spoon or mixture, either before or while mixing with another food
8. To beat repeatedly to Incorporate air and increase volume,