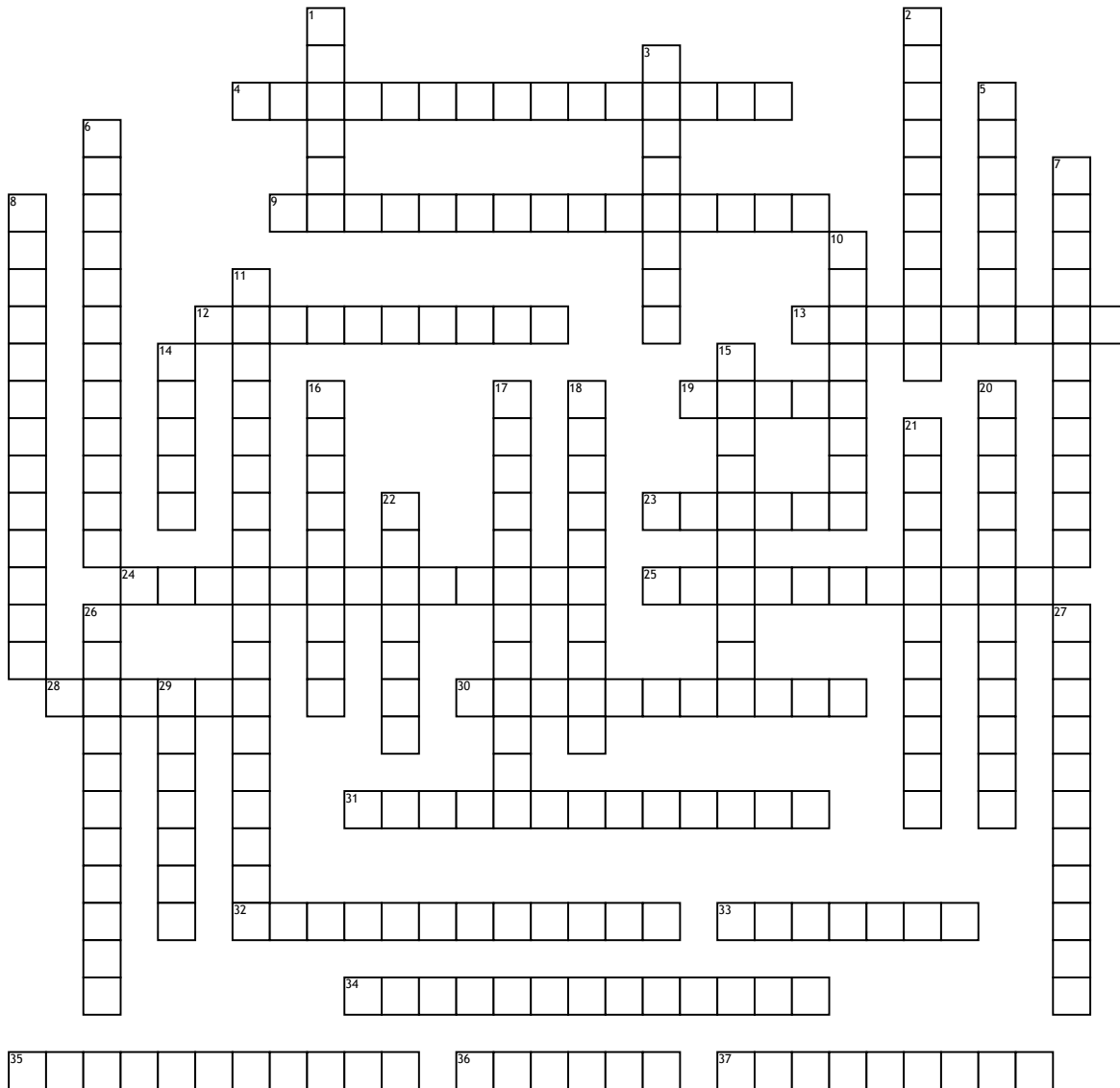


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Kitchen Equipment



## Across

4. Measuring small amounts under  $\frac{1}{4}$  cup.  
 9. Measuring dry ingredients  
 12. General purpose mixing, serving, etc.  
 13. Makes muffins, cupcakes, rolls, etc.  
 19. Serves soups, stews, punches.  
 23. Holds filling in crust to make a pie.  
 24. Bakes square cakes, brownies, bar desserts.  
 25. Slices apples, removes core.  
 28. Removes skin from fruits and vegetables.  
 30. Also called a utility knife, general purpose cutting.  
 31. Combines flour and butter to form pastry crust.  
 32. Mashes potatoes.

33. Also called frying pan, general purpose frying.  
 34. Used for cutting bone, thick meats, vegetables, general purpose kitchen needs.  
 35. Cuts pizza crusts.  
 36. Adds air to flours, softens and removes lumps.  
 37. Adds air to mixtures, combines ingredients.

## Down

1. Slices and shreds foods.  
 2. Cuts large, thick foods.  
 3. Drains food from liquid  
 5. Bakes thick, heavy cakes.  
 6. Protects countertops, holds cut food to transfer to pot.  
 7. Used to bake cookies, general reheating.

8. Removes food from the sides of bowls, stirs food.  
 10. General purpose stove top cooking.  
 11. Measures liquid ingredients  
 14. Flips retrieve foods.  
 15. General purpose stirring, serving.  
 16. Opens cans manually.  
 17. Separates white from yolk.  
 18. Rolls out dough.  
 20. Removes liquid from food for serving.  
 21. Crushes garlic.  
 22. Flips and removes food.  
 26. Takes the temperature of food-used for baking, candy making, etc.  
 27. Spreads glaze, butter, or egg wash onto dry foods.  
 29. Bakes foods into a loaf shape.