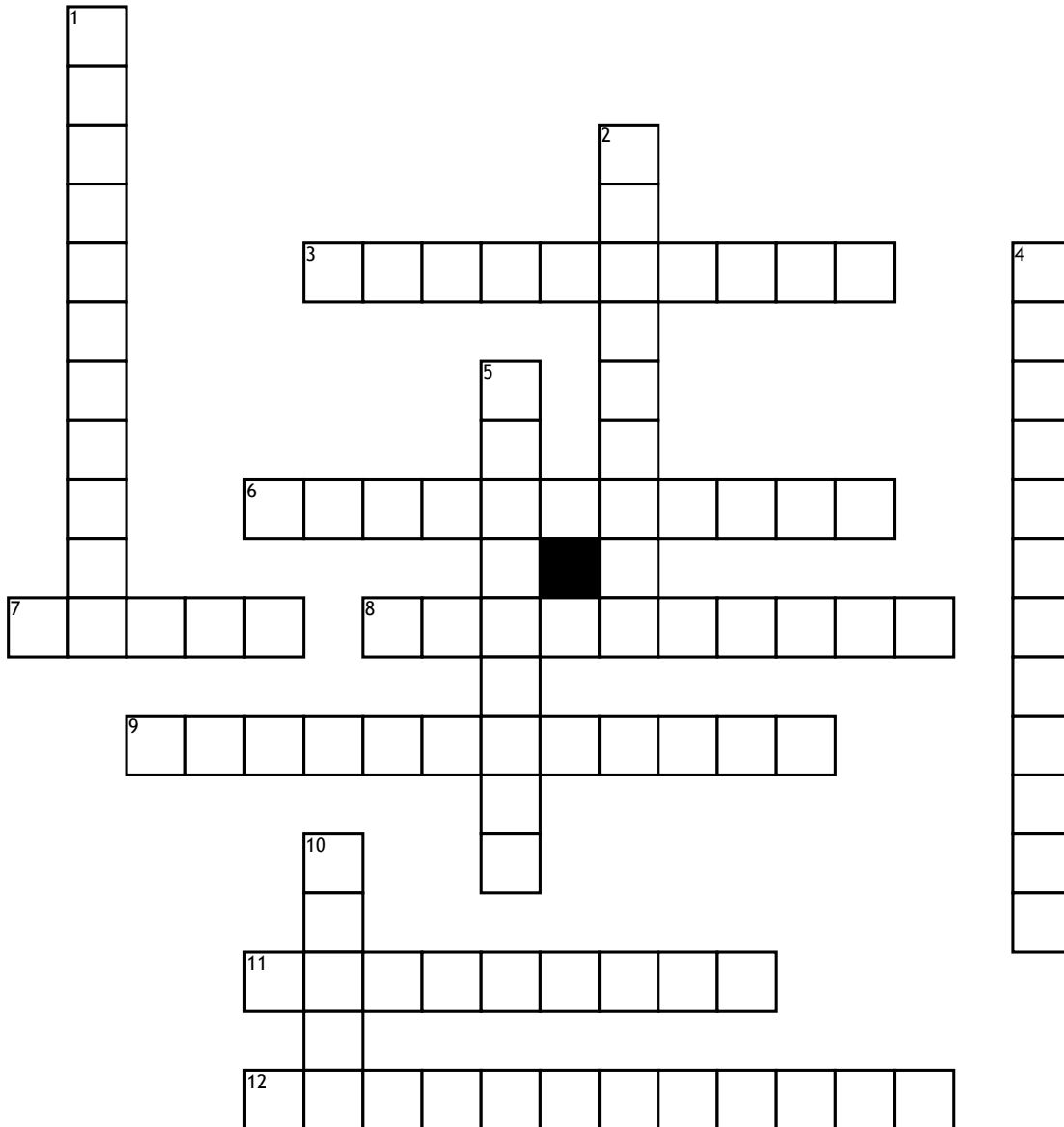


Making sausage pinwheels



Across

3. what type of pastry did we use

6. What type of meat did we use

7. which chopped vegetable did we use for flavour

8. What did we use to get them out of the oven safely

9. which knife did we use to spread the sausage meat

11. how long did they need to cook

12. on what did we cool them after cooking

Down

1. How would you describe the colour when they are cooked

2. what is our edible glue

4. what did we put on the baking tray before cooking them

5. What did we glaze the tops with

10. what oven temperature did we use