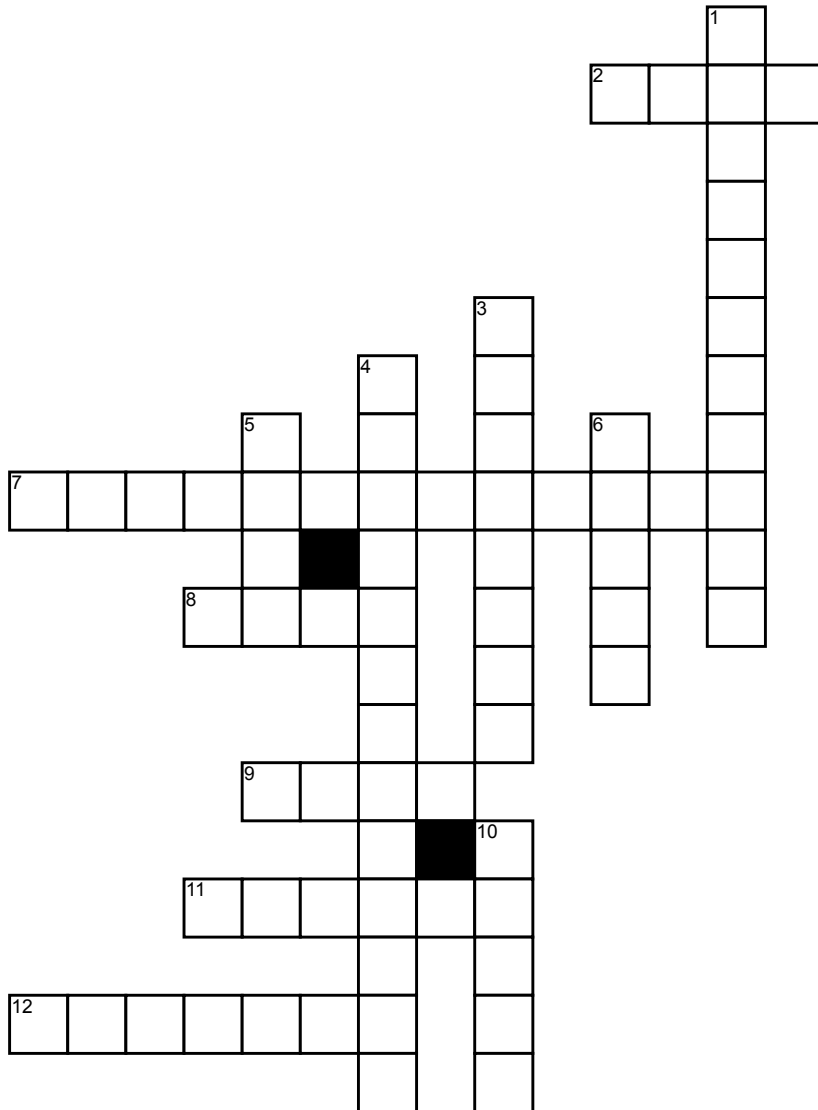


# Mixing Methods



## Across

**2.** Specifically used to add air to a mixture to make it light and fluffy

**7.** a tool to evenly spread cake frosting or batters

**8.** To mix by hand in a circular motion

**9.** Used to gently mix delicate mixtures or to add ingredients to airy batters

**11.** a tool often used for flipping hamburgers and pancakes, used for removing foods from heat

**12.** Generic term for thoroughly incorporating one ingredient into another

## Down

**1.** a term that refers to having prep and tools in place before cooking

**3.** a large strainer used to separate liquids from solids

**4.** a tool used to cut fat into flour; used to make flakey pastry

**5.** To thoroughly mix food using a vigorous over-and-over motion; may or may not add air

**6.** To cut fat into flour to create thin layers of fat & flour which help produce a flakey texture

**10.** add together ingredients, usually fat and sugar, until soft and creamy