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Baking

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| **Across****3.** granulated and confectioners**4.** butter, oil**9.** term used for yeast, baking soda and baking powder**11.** to mix a stiff dough by manipulating it by hand or with a dough hook to make it smooth**12.** Topmost layer of peel of the citrus fruit but doesn’t include the white pith**13.** form of mixing incorporates a lot of air and a bulbous shaped beater**14.** To beat ingredients to incorporate air and make the mixture creamy in consistency  | **Down****1.** To coat a dish, tin or mould with cooking fat in order to stop the item being cooked from sticking**2.** when a mixture separates into its components parts**5.** To heat food until the sugars on the surface break down and form a brown coating**6.** To move dry ingredients through a sieve to incorporate air and remove lumps or uneven sized particles **7.** whole wheat, all-purpose, almond, gluten-free, coconut**8.** milk, cream or yogurt**10.** A coating that is applied to a pre-cooked or cooked surface to make it shine or to help it color when cooked |