Baking Terminology

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| **Across**  **8.** a smooth dough of sugar and gelatin that can be colored and used to make decorations for cakes  **9.** type of icing that is an uncooked mixture of powdered sugar and egg whites. It is hard and brittle when dry  **10.** the colored outer portion of the rind of citrus fruit; contains the oil that provides flavor and aroma | **Down**  **1.** small baked rounds of eclair paste filled with cream  **2.** a type of icing with the consistency of dough and can be draped over cakes to create a perfectly smooth surface  **3.** a paste of ground almonds, sugar and glucose used to fill and decorate pastries  **4.** heating gently and gradually. Refers to the process of slowly adding a hot liquid to eggs without causing them to curdle  **5.** a liquid cooked until a portion of it evaporates, reducing the volume of the liquid; used to concentrate flavor and thicken liquids  **6.** blend of melted chocolate and cream; may be poured of whipped  **7.** type of icing made of sugar and fat, rich but light and smooth. |