Baking tools

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  |  |  |  |  | 1 |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  | 2 |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  | 3 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  | 4 |  |  |  | 5 |
|  |  |  |  |  | 6 |  |  |  |  |  |  |  |  |  |  |  | 7 |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  | 8 |  |  |  |  |  |  | 9 |  |  |  |  |  |  |  |  |  |  |
|  | 10 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  | 11 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  | 12 |  |  |  |  |  |  | 13 |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  | 14 |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  | 15 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  | 16 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

|  |  |
| --- | --- |
| **Across**  **1.** necessary to determine the weight of an ingredients.  **3.** Designed for cakes with different shape and size  **6.** help dispense filling frosting and batter into uniform and decorated pattern  **8.** used to shred ingredient into small uniform pieces to that they will blend or melt easily when cooked  **11.** a short knife used for detailed work or cutting  **12.** used to apply coating onto bake ware or to glaze foods before or after cooking  **14.** an enclosed spaces where food cooked by being surrounded by hot air  **15.** consists of one or more blades mounted in a handle  **16.** a knife with long serrated blade that cut easily through bread crust or pastry item | **Down**  **2.** used to measure small amount of ingredient  **4.** similar to sheet pan made wthout lip  **5.** designed to measure a liquid ingredient  **7.** used to measure all dry ingredients  **9.** is a wooden or metal shovel used to slide breads and pizza onto oven  **10.** shallow rectangular trays witn 1inch lip on all four sides  **13.** help flatten or spread dough to a uniform thickness before cutting and baking |