Baking tools

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| **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 |