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Chocolate

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| **Across****3.** Chocolate that has part or most of the cocoa butter replaced with other fats in order to make it easier to handle**7.** Cocoa trees produce large pods full of these seeds**9.** The act of treating cacao with an alkali**11.** Chocolate that has been improperly tempered**12.** Sheets of tempered chocolate with various nuts, dried or candied fruits and candy is srpinkled all over.**15.** Should always have a ganache center and round in shape**16.** cutting fine shreds or shavings from a block of chocolate?**18.** Known as knackerli, in Switzerland**20.** Can be helpful when tempering chocolate**22.** Cocoa powder, cocoa butter, and sugar are ground and mixed | **Down****1.** Cacao trees grow near**2.** Made by combining chocolate with coconut fat and a flavoring**4.** Added to sugar to prevent crystallization**5.** Produced from the seeds of a tropical tree called the cocoa or cacao tree.**6.** Cracked piece of cocoa bean shell**8.** Most common used are nuts, salt, sugar,sprinkles and fruit**10.** The process of heating and cooling chocolate to ensure it will set with proper gloss and snap.**13.** Caused by exposure to moisture, usually in the form of high humidity**14.** Developed a process for removing much of the cocoa butter **17.** Added to chocolate to improve its viscosity**19.** A mixture of heavy cream and chocolate and is used to fill or as a glaze.**21.** Chocolate that is pure ground cocoa beans with no added sugar, known as unsweetened chocolate |

   equator       lecithin       bloom       thermometer       acids       dutch process       tempering       liquor       bark       coating chocolate       truffles       sugar bloom       cocoa beans       tings       garnishes       nib       conching       seeding       chocolate       meltaways       VanHouten       ganache