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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