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Pastry/Pie crossword

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| **Across**  **2.** Provides moisture by producing steam  **6.** A type of pie filling that can be cooked or baked  **9.** DO NOT use the ? vigorously  **11.** A type of pie filling that is a cornstarch thickened pudding mixture  **14.** (Type of fat) Contributes a delicious flavor  **15.** (Type of fat) Provides Flaky crust with little flavor | **Down**  **1.** Makes the pastry tender  **3.** What provides flavor?  **4.** Light and airy, filled with a mixture containing gelatin  **5.** Too much handling causes ? to over develop  **7.** Baking a pie without filling  **8.** Provides structure  **10.** Filled with ? made from milk, eggs, sugar  **12.** Too much handling would make the pastry ?  **13.** Decorative edge given to pastries |