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| Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

Pastry/Pie crossword

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|  |  |  |  |  |  |  |  |  |  |  | 2W |  A |  T |  E |  R |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  T |  |  |  | 3S |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  | 4C |  |  |  | 5G |  |  A |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  H |  |  |  |  L |  |  L |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  I |  | 6F |  R |  U |  I |  T |  | 7B |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  F |  |  |  |  T |  |  |  |  L |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  F |  | 8F |  |  E |  |  |  |  I |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  | 9R |  O |  L |  L |  I |  N |  G |  P |  I |  N |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  N |  |  O |  |  |  |  |  |  D |  | 10C |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  U |  |  |  |  |  |  C |  |  U |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  | 11C |  R |  E |  A |  M |  |  |  R |  |  S |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  | 12T |  |  |  |  |  | 13F |  |  U |  |  T |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  O |  |  |  |  |  |  L |  |  S |  |  A |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  U |  |  |  |  | 14B |  U |  T |  T |  E |  R |  |  |  |  |  |  |  |  |  |
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|  |  |  |  |  |  |  |  |  | 15S |  H |  O |  R |  T |  E |  N |  I |  N |  G |  |  |  |  |  |  |  |  |  |  |  |
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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 |