baking and pastry

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| **Across****5.** a type of pie dough**7.** a type of pie dough with a raw texture**8.** type of pate sweet tart**9.** a type of filling with added gelatin**10.** fruit filling method**11.** a type of flavor filling**12.** a type of crust with woven strips**13.** a type of method where crusts banked before filled**14.** a fruit filling method | **Down****1.** a type of glaze that flow easily but not thin**2.** a type of pate that contain little to no sugar**3.** fruit filling method**4.** a type of pie with a soft filling**6.** a type if pate sweet tart |