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| **Across****2.** Used for spreading icing or frosting, leveling off measured ingredients.**5.** utensil used to lift and hold foods while they are being cooked or served**8.** Protective tool for cutting. This way counter tops are not marred. It can be sanitized and stored in a dry place.**9.** Used to quickly beat eggs or liquid ingredients until smooth**10.** a perforated bowl used to strain off liquid from food, especially after cooking.**12.** to measure liquid ingredients | **Down****1.** utensils for measuring various amounts of dry or sticky ingredients accurately. They must be filled to the top and leveled off.**3.** Used to peel potatoes, carrots, and other vegetables**4.** used to flatten dough for rolls, pizza, cookies or crusts**6.** tool used for basting baked goods with melted butter or brushing on glazes**7.** small device used to move dry ingredients across a screen area to remove any lumps and mix and aerate them**11.** large deep spoon used to serve soups, stews, punch and sauces |