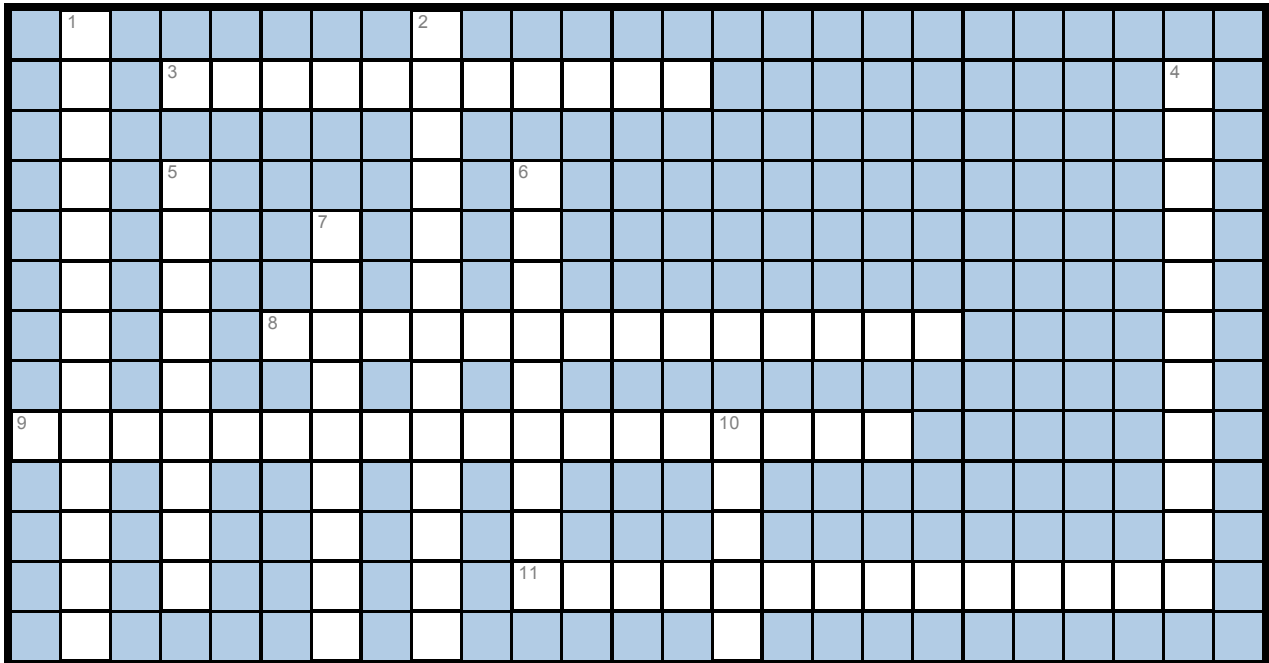


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Chapter 24: Delicious Desserts

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Across

- Light, airy pies that contain gelatin and beaten eggs.
- Mixing method used for shortened cakes in which dry ingredients are sifted into a mixing bowl, the fat and liquid are added, then the eggs are added.
- Mixing method used for shortened cakes in which fat and sugar are creamed together, the eggs added, and sifted dry ingredients are added alternately with the liquid ingredients.
- Cakes that contain fat such as butter or shortening.

Down

- Cookies made by rolling out the dough and cutting it into shapes.
- Cookies shaped with the hands.
- Pies that contain eggs and milk.
- Pockets of pastry dough filled with any food used in a pie filling.
- Cakes that contain no fat; sometimes called unshortened cakes.
- Pies made with fresh, frozen, or canned fruit blended with sugar and cornstarch or flour.
- Small pies.