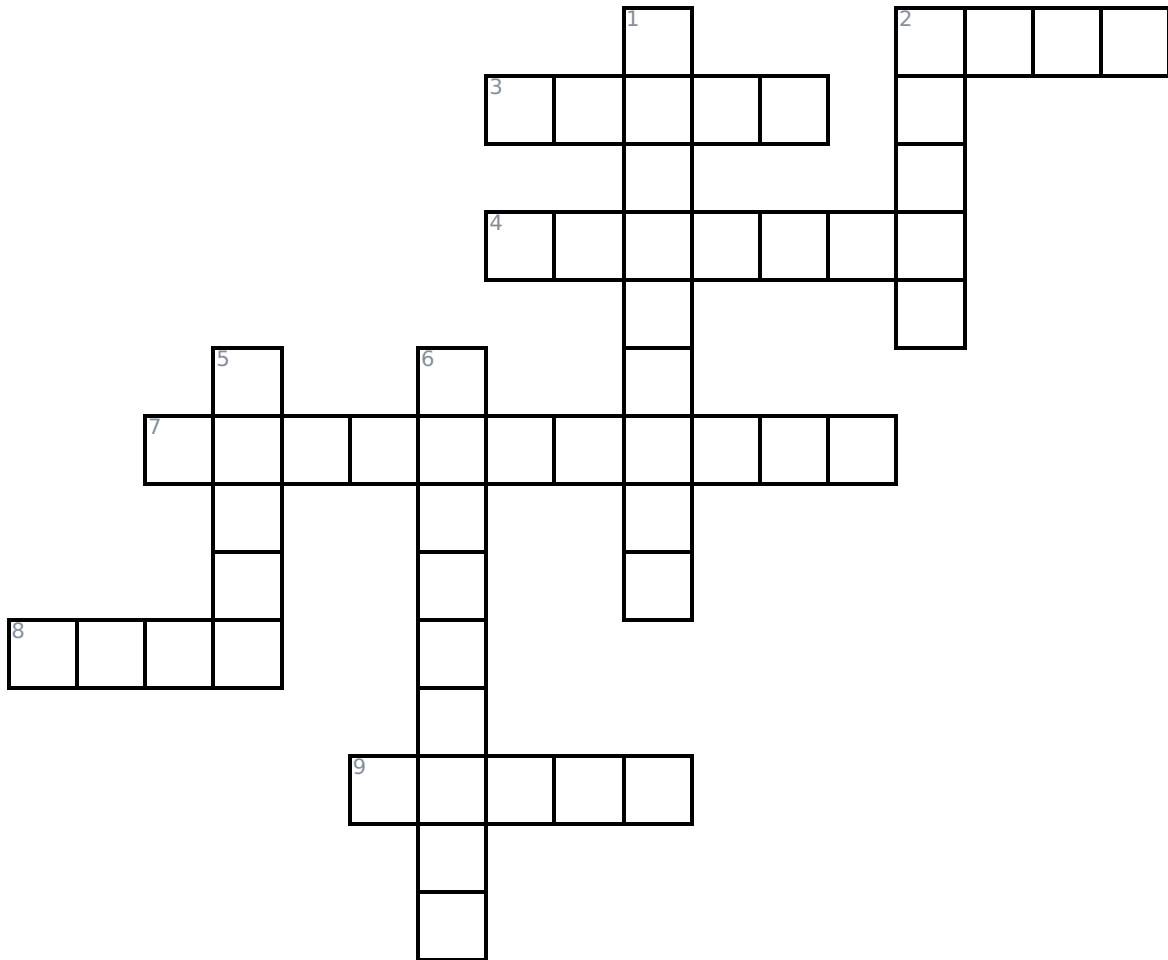

**Baking Class: 50 Fun Recipes Kid Will Love to Bake!:
Criss Cross**

Answer clues based on the content and vocabulary words from Baking Class:
50 Fun Recipes Kid Will Love to Bake!. Look for hints in the Word Bank. Print
the puzzle or use on your tablet, phone, or computer.



Across

2. Always ___ your hands with warm water and soap before handling food.
3. There are 2 pints in 1 ___.
4. One rolling pin ___ are mostly "no-bake" and can be pulled together without having to use the oven.
7. It's a good idea to stock up on basic ___ - like butter, eggs, and flour - so that you're always ready to bake!
8. For best results, cut shapes from ___ cookie dough.
9. Always use oven ___ when handling hot pans and baking trays.

Down

- 1. Line a pan with ___ to keep cookies and breads from sticking to the surface.
- 2. You can ___ both dry ingredients and wet ingredients.
- 5. To ___ the dough is to fold it in half, press with your palms, then turn and fold again.
- 6. Measure dry ingredients, like flour and sugar, in dry ___ cups or spoons that can be leveled off.

Word Bank

RECIPES
PARCHMENT
COLD

WASH
WHISK
MEASURING

INGREDIENTS
MITTS

KNEAD
QUART

Answer Key

