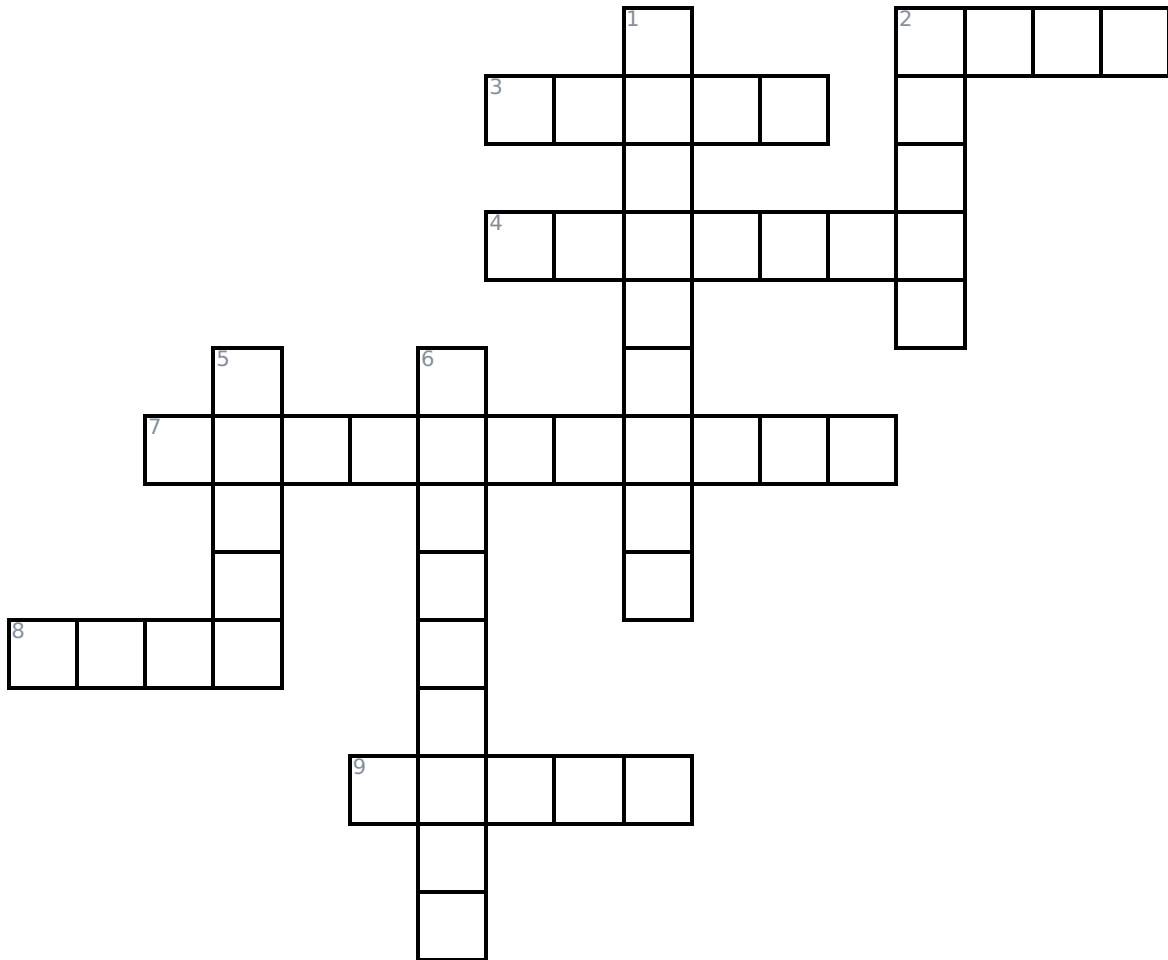


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## **Baking Class: 50 Fun Recipes Kid Will Love to Bake!: Criss Cross**

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

