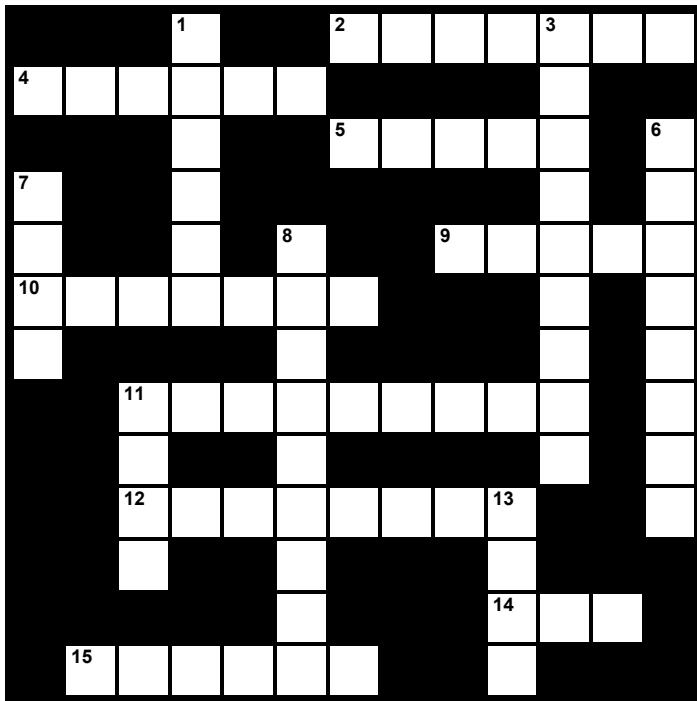


## Chocolate\_13x13\_2003-11-09

B.B. Huria



### Across

- 2 A rich icing made of chocolate and cream heated and stirred together, used also as a filling, as for cakes or pastry. (7)
- 4 XXXXXX Chocolate is used primarily as an ingredient in recipes, or as a garnish. (6)
- 5 Tropical American tree producing XXXXX beans. XXXXX products have high food value due to their fat, carbohydrate, and protein content. CHOCOLATE is one product; other uses are in cosmetics and medicines. (5)

9 The most common colour of chocolate confections. (5)

10 Spanish fried crullers. Traditionally used to sop up hot chocolate. (7)

11 XXXXXX XXX Cocoa is the Cocoa powder containing between ten and twenty-two percent cocoa butter. (6,3)

12 A yellow phospholipid essential for the metabolism of fats; It is used commercially as emulsifier in chocolates. (8)

14 The most common shape of the chocolate confections. (3)

15 Liquid produced by

grinding roasted cacao nibs the basic material of all chocolate and cocoa products comes from ground nibs. (6)

### Down

1 XXXXXX Chocolate is the chocolate liquid which has been cooled and shaped into blocks. Best when used in baking or cooking. (6)

3 Made from roasted ground cacao beans (9)

6 Artificial vanilla flavoring frequently used as an ingredient in chocolate. (8)

7 Chocolate is rich in nutrition value. (4)

8 A traditional Mexican chocolate stirrer or whisk used to froth hot chocolate beverages. (9)

11 Milk chocolate is made by combining the chocolate liquid, extra cocoa butter, milk or cream, sweetening, and flavorings. XXXX chocolate is the best kind of eating chocolate. (4)

13 These are virtually the meat of the cacao bean. (4)