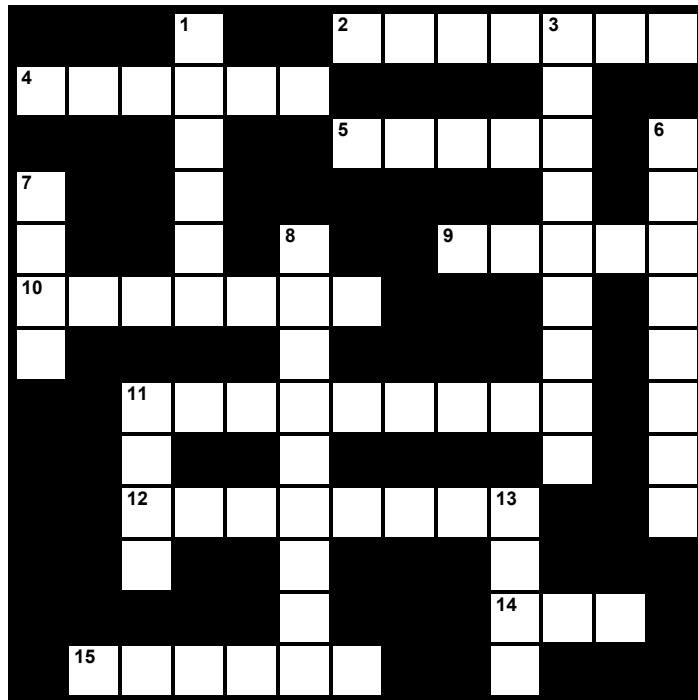


Chocolate_13x13_2003-11-09

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)

- 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)

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)