

Directions: Identify the following ingredients in preparing desserts. Write your answer in your answer sheet.

It helps in absorption of calcium and vitamin B.

1.

It has flavonoids that protects blood vessels.

2.

It may be plain or flavored and colored for effect.

3.

It is also used to coat fruit for fritters.

4.

It should be fresh and A grade quality.

5.

It is used mostly for dusting the tops of desserts.

6.

It may be whisked together over hot water to create a sabayon.

7.

It may be melted to easily blend into fillings and batters.

8.

The common element linked term to dessert.

9.

It has very little effort needed to make an attractive colorful display.

10.