





NSCONFECTIONQSMFKVSQDCB

ZQLFONDUEAZTECSYNCOZFW

IIFMOLDSCONCHINGUKLA

NOASSORTMENTRUFFLES

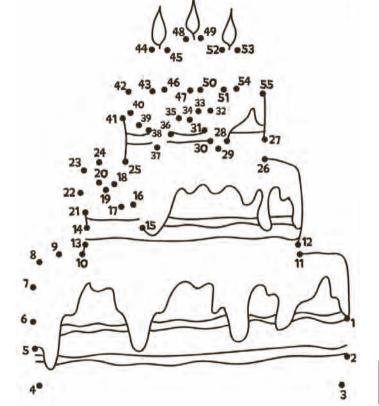
YPOWDERQCACAOBOAGHF

H P S C D S M O U S S E R K X O R Q F

SCAN HERE TO DOWNLOAD PREVIOUS **PUZZLES AND THE SOLUTIONS ONLINE**



Connect the dots



Yum!

Let's celebrate World Chocolate Day on the 13th of September

AFRICA ANTIOXIDANT **ASIA** ASSORTMENT AZTECS **BAKING** BARS **BEANS BIRTHDAY CAKE BITTER BLENDING** BONBONS **BROWNIES BUTTER FAT** CACAO **CADBURY** CAFFE MOCHA CARIBBEAN CHOCOLATE MILK CHOCOLATE-COATED CHOCOLATIER COCOA CONCHING CONFECTION COOKIES **CUPCAKE DOUGHNUTS ECLAIR FONDUE FOUNTAIN FUDGE GANACHE HARVEST** HERSHEY'S HOT CHOCOLATE **ICE CREAM** LAVA CAKE

LINDT

MARS

MAYA

MELT

MILK

MOLDS

MOUSSE

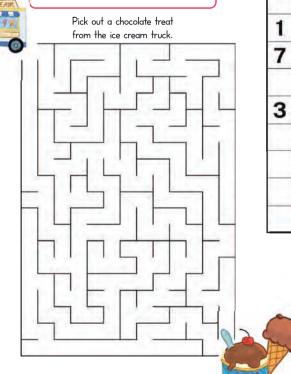
MACAROONS

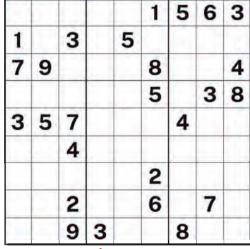
MESOAMERICAN

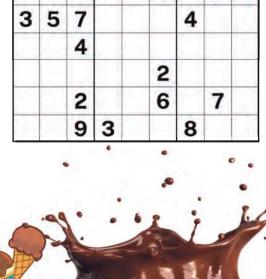
NESTLÉ **NIBS** OLMEC **PODS POWDER PROCESSING PUDDING** ROASTED SAUCE

SHAPING SMELL S'MORES SOLIDS SOUFFLE SWEET **TEMPERING TRUFFLES** WHITE









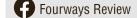


ACROSS

- 3. Chocolate covered candy
- 6. Cacao seeds
- 8. Sharp, tart, unpleasant flavor
- 9. Blocked pieces of chocolate
- 10. Opposite of milk chocolate
- 12. Dessert of thickened cream
- 13. Round, sweet fried dough
- 14. Fruits of the cacao tree 17. Tree that produces cocoa bean
- 18. Chocolate with no cocoa solids
- 19. German chocolate
- 20. Soft creamy candy
- 22. Small, flat baked good 23. Process to cook cocoa beans

DOWN

- 1. Hot chocolate
- 2. Liquefied by heat
- 4. Small piece of cocoa bean
- 5. Dense, rich chocolate cake
- 6. Unsweetened chocolate for cooking
- 7. Sweet sauce
- 11. Aromatic
- 12. Ground, roasted cocoa beans
- 15. Sugary flavor
- 16. Opposite of dark chocolate
- 19. Chocolate morsel
- 21. Hollow form for shaping candy



X @Fourways_Review

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Caxton Greater Joburg North