

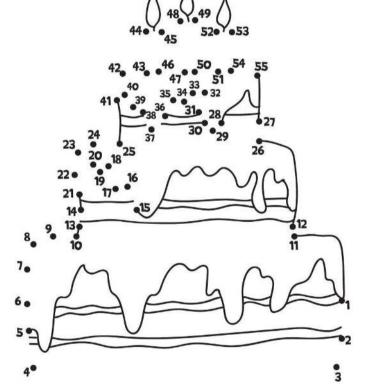




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# **Connect the dots**



# Let's celebrate world Chocolate Day on the 13th 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** DARK **DOUGHNUTS ECLAIR FONDUE** FOUNTAIN **FUDGE** GANACHE **HARVEST** HERSHEY'S HOT CHOCOLATE ICE CREAM LAVA CAKE LINDT **MACAROONS** MARS MAYA

ZQLFONDUEAZTECSYNCO IIFMOLDSCONCHINGUK YPOWDERQCACAOBOAGHF H P S C D S M O U S S E R K X O R Q F HQRHOOBOPMAOSOFGKV HOCOLATECOATEDOUK H B H T C M A Y A H D L B O U N D X E J O O C J E A N K N A S K U N G S G ZNCHERSHEYSFEGTIVM SBOOCIISHMQSMHAT BN DOLCLCARIBBEANINE BNAOAAAGMNTAJUNCAR SSTLINTDDCGURTCEE GWIARTOEBZEJXSYEGCHA WHHETUIGEMUIUSOLMBLR MORESOMXBIRTHDAYCAKE AJWMTXHRORLYAPVFS RWRPBITTEROKPUAJRNN SBLENDINGLLWIDCFQI CXXROASTEDMHNDAXKCCCDG TOKIDNYIPOEIGIKRIRCAMC ZLINDTYXSLCTVNECKVNGLP QUVBGNZSBQYDEUGWSDPCAEN

NSCONFECTIONQSMFKVSQDCB

NOASSORTMENTRUFFLES

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

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



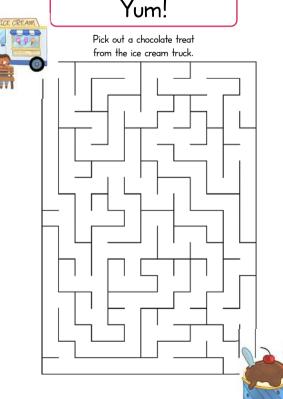
## Sudoku

**MELT** 

MOLDS

MOUSSE

**MESOAMERICAN** 



				1	5	6	3
	3		5				
9				8			4
				5		3	8
5	7				4		
	4						
				2			
	2			6		7	
	9	3			8		
		9	9 5 7 4	9 5 7 4 4 A	9 8 5 5 7 4 2	9 8 5 5 7 4 4 2	9 8 5 3 5 7 4 4 4 2

## **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

All About Chocolate Crossword

- 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









