

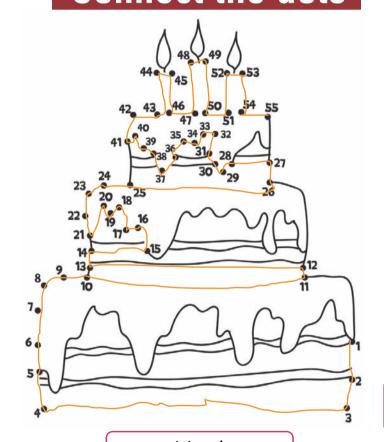




SCAN HERE TO DOWNLOAD PREVIOUS PUZZLES AND THE SOLUTIONS ONLINE



Connect the dots



Let's celebrate world Chocolate **Demon the 13th September**

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

MESOAMERICAN

MARS

MAYA

MELT

MILK

MOLDS

MOUSSE

ток INDT QUVBGNZSBQYDE NESTLÉ NIBS OLMEC PODS POWDER **PROCESSING**

PUDDING

ROASTED

SAUCE

0

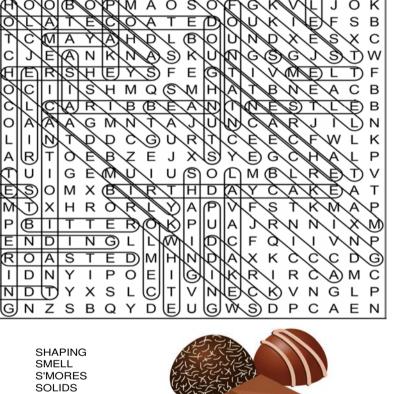
S D

В

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

ROAS

I D N



ECTION)QSMFKVSQDCB

TECSYNC

K

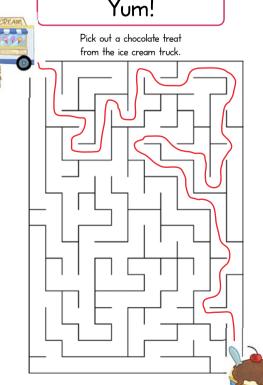
P C

ORT (MEN(T) RUF

MOLDS CONCY

N D U E)(A)

нкб



4	2	8	7	9	1	5	6	3
1	6	3	2	5	4	9	8	7
7	9	5	6	3	8	2	1	4
9	1	6	4		5	7	3	8
3	5	7	8	6	9	4	2	1
2	8	4	1	7	3	6	9	5
5	7	1	9	8	2	3	4	6
8	3	2	5	4	6	1	7	9
6	4	9	3	1	7	8	5	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
- 8. Chocolate with no cocoa solids
- 19. German chocolate ____
- 20. Soft creamy candy 22. Small, flat baked good
- 23. Process to cook cocoa beans

- 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







