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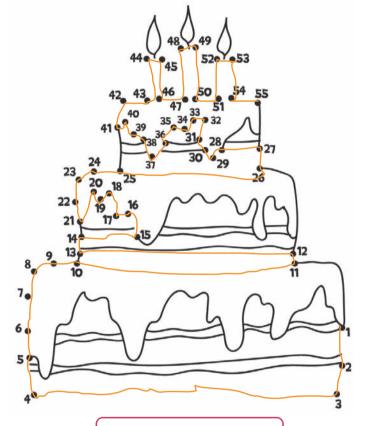
MOLDS CONCY

NDUEXAZ

SCAN HERE TO DOWNLOAD PREVIOUS PUZZLES AND THE SOLUTIONS ONLINE



Connect the dots



Let's celebrate world Chocolate **Descon 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**

MARS

MAYA

MELT

MILK

MOLDS

MOUSSE

MESOAMERICAN

Sudoku

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

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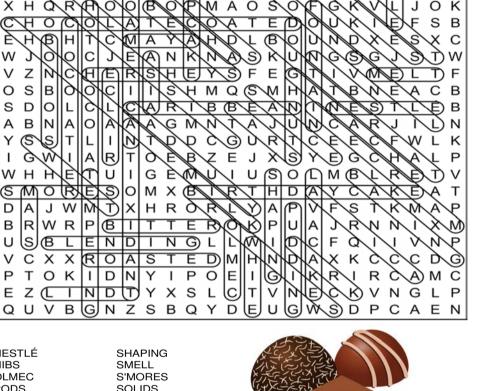
В

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

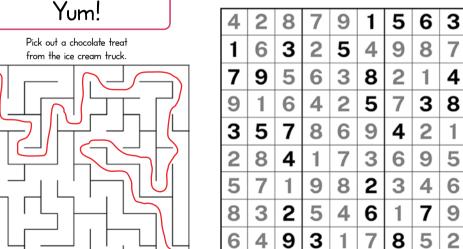
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All About Chocolate Crossword



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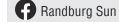
ACROSS

- 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

N B O N

- 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











Caxton Greater Joburg North