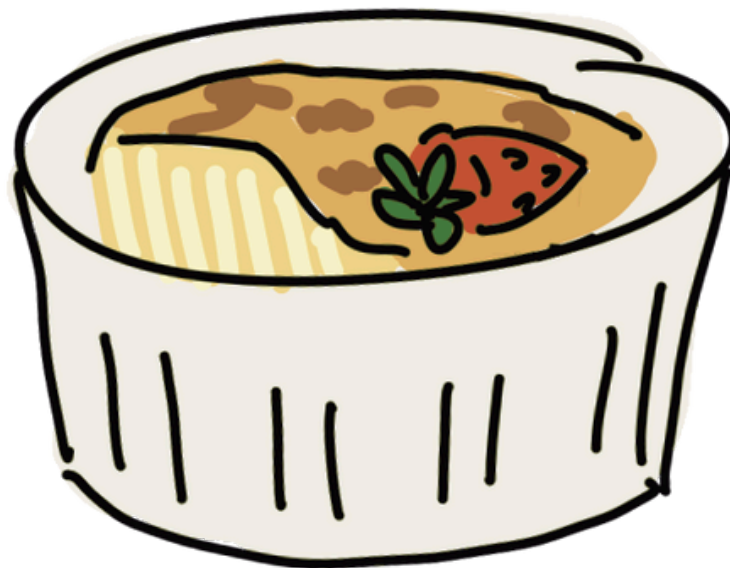


# Dessert Matching!

Cut out the cards, put them upside down and try to match the picture of the dessert with the corresponding description.

These Peruvian desserts are primarily made up of squash and sweet potato. They are served in a doughnut shape and covered with syrup.



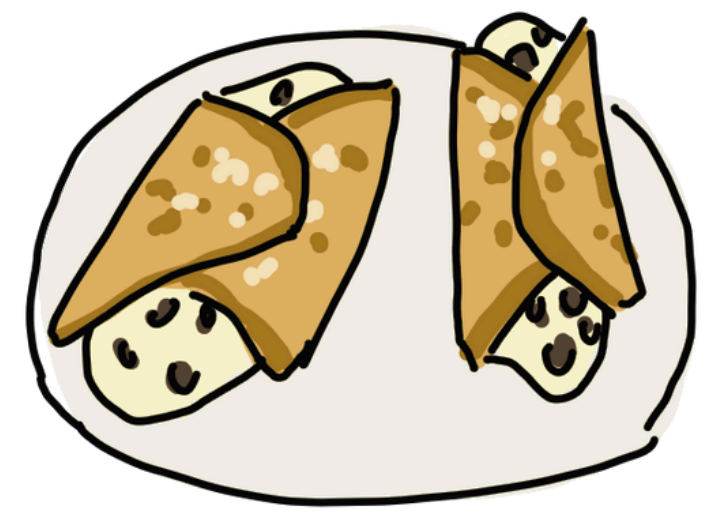
**Crème brûlée**

This Italian staple is a pastry consisting of a tube-shaped shell of fried pastry dough, filled with a sweet, creamy filling.



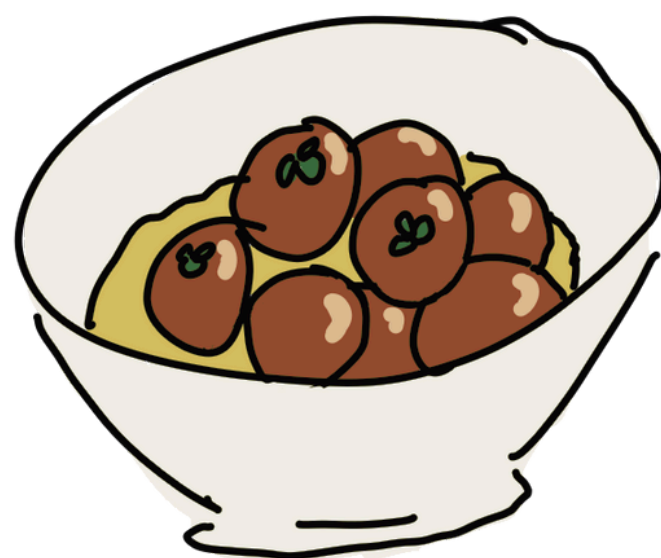
**Apple Pie**

An American staple, this pastry is baked in a fluted pie plate, with an apple filling spiced with cinnamon, nutmeg, and lemon juice.



**Cannolis**

A French dessert consisting of a rich custard base topped with a layer of hardened caramelized sugar.



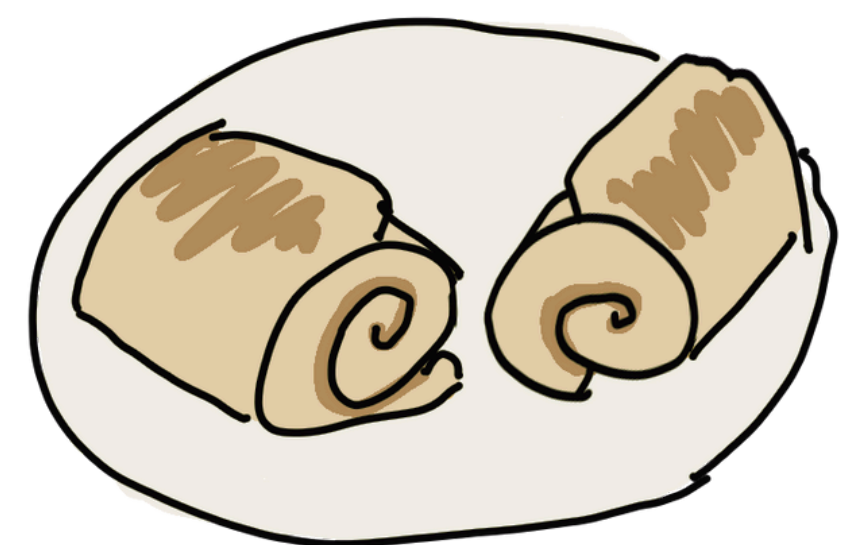
**Gulab Jamun**

An Indian dessert of fried dough balls that are soaked in a sweet, sticky sugar syrup.



**Picarones**

Ukrainian crepes, typically filled with cottage cheese and dill.



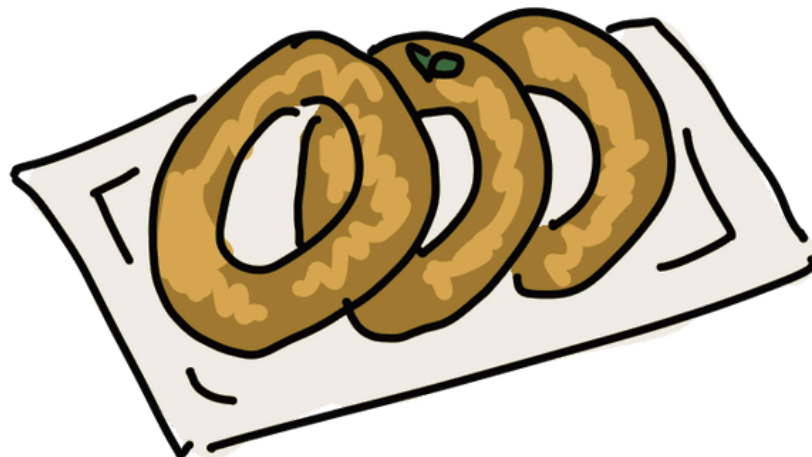
**Nalysnyky**

# Dessert Matching!

## Key

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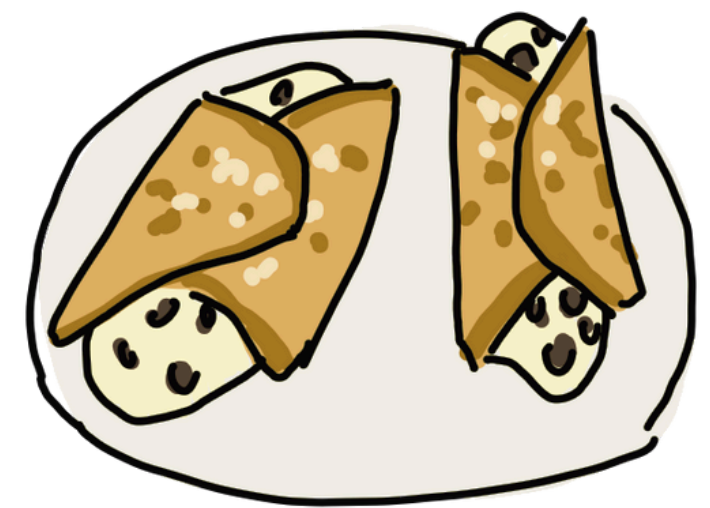
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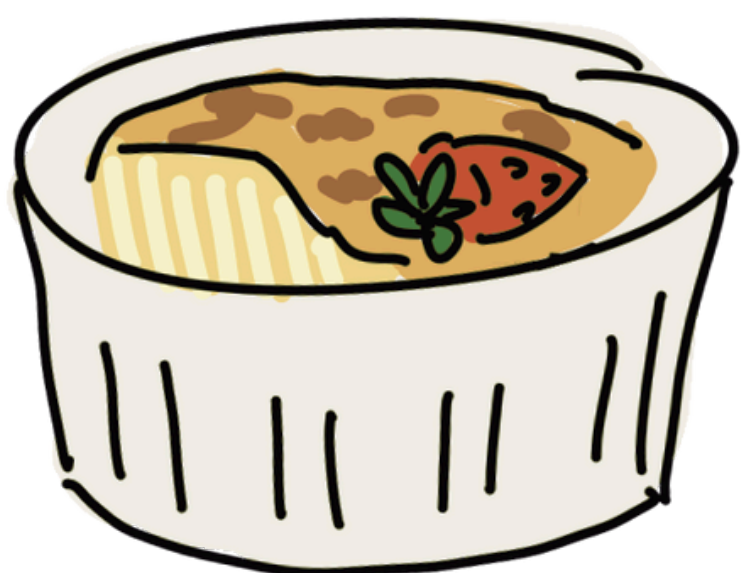


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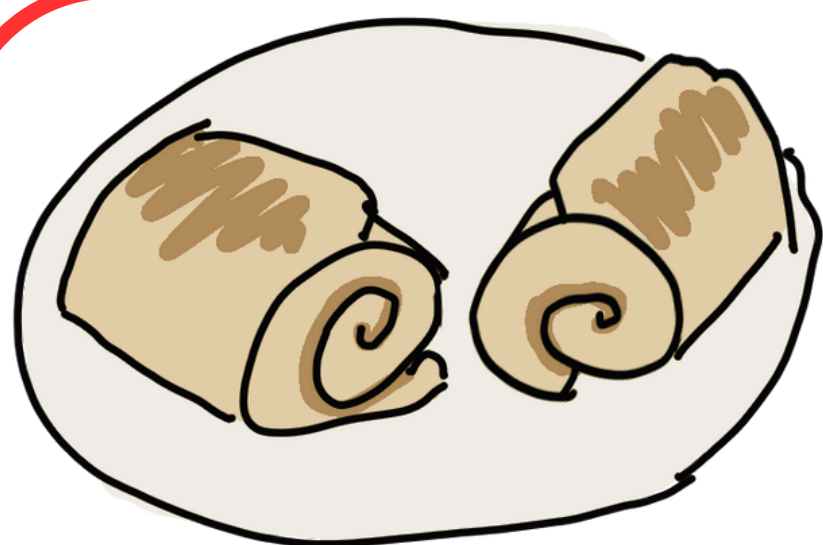
**Cannolis**



**Crème brûlée**

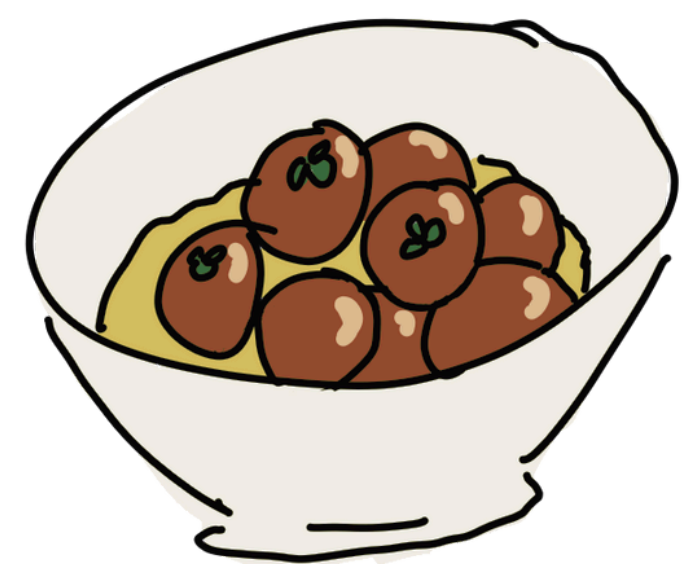
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**Gulab Jamun**