

1. Explain the differences between a *single crusted pie*, *double crusted pie* and a *pie shell*.
 - a. Pie Shell: _____
 - b. Single Crust: _____
 - c. Double Crust: _____
2. What are the four main ingredients in pastry, and their function?
 - a. _____
 - b. _____
 - c. _____
 - d. _____
3. When cutting in shortening with flour and salt, why is it important to mix it thoroughly together like coarse corn meal?
4. Why is the temperature of water *important* when adding to the flour/shortening mixture?
5. What utensils do you use to add the water?
6. Handling the dough too much; does what to the pastry?
7. When rolling out the dough, what do you use to help prevent it from sticking to the rolling pin and counter top?
8. Always begin rolling from the _____ to the _____ edge, _____ it up at the edge. It should be at least _____ inches larger than the inverted pie plate.
9. Stretching the dough will cause the dough to _____.
10. Poking holes in the dough with a fork or pricking it, will prevent the dough from _____ during baking, but it is only done on a _____.
11. Strips of aluminum foil around the edge of a *double crusted pie* will prevent _____.
12. How do you seal the top and bottom crust together?
13. How do you prepare a pie shell?
 - a. Prepare dough
 - b. Roll dough _____ larger than inverted pie plate.
 - c. Fold dough in _____, then in fourths. Put dough in pie plate.
 - d. _____, drop, cut off to ½ inch overhang. _____ under.
 - e. _____ edges. Prick with a _____. Bake.
14. How do you prepare a lemon pie filling?
 - a. Combine sugar, _____ and water – bring to a boil.
 - b. Boil _____ minute. Add half of the hot mixture to the _____ yolks.
 - c. Add and put back on stove and boil _____ minute more. Remove from heat.

- d. Add _____ juice, peel and _____. Stir.
- e. Pour into a _____ pie crust.
15. How do you prepare a cream pie filling?
- a. Combine _____, salt, cornstarch; mix _____.
- b. _____ milk in separate pan. Add milk to sugar mixture in the top of a _____.
- c. Stir 10 minutes until _____. Add half of the hot mixture to _____.
- d. Add all to hot mixture. Cook _____ more minutes. _____ from stove, add vanilla and _____. Cool.
16. How do you prepare a meringue? What ingredients are used?
- a. Combine _____ of _____, egg _____ and vanilla in a small narrow bowl.
- b. Whip until _____ form.
- c. Gradually add _____. Continue to _____ until _____ peaks form.
17. How do you whip up whipping cream?
- a. Use a small narrow bowl, pour _____ into bowl.
- b. Whip with electric mixer until _____ form. Add 1 t. vanilla and _____ T. sugar to taste.
18. . How do you prepare a *double crusted pie*?
- a. Double the recipe for a _____ pie crust. _____ dough 1-2 inches larger than _____ pie plate. Fold dough in _____ then _____. Put dough in _____ plate. Unfold, drop. Fill with _____. Prepare top crust. Fold into _____. Slit _____ for steam. Dot the pie with _____. Seal the bottom edge with _____. Add top crust. Squeeze the _____ and _____ crust together with palm of hand. _____ extra crust. Bake.
19. What ingredients can be used to thicken up fruit for a *double crusted pie*?
- a.
- b.
- c.
20. . What is the difference between using butter, margarine, shortening, oil, or lard as the fat when preparing a pie crust?
21. What is the difference between all-purpose flour and cake flour?

Storage:

22. Refrigerate baked desserts made with _____, ch _____ or c _____ filing; Use within 1-2 days
- a. Examples:
23. _____ pies can be held at _____ for 1-2 days. These pies may also be refrigerated.
- a. Examples:
24. Fruit _____ may be f _____ up to 3-4 months; freeze pies before baking for superior quality.
25. DO NOT fr _____ cream/ _____ pies.