

Study Guide

Pies and Tarts

Directions: Read chapter 45, and answer the following questions. Later, you can use this study guide to review.

1. List four types of pies.

2. Contrast piecrust made with solid fat and piecrust made with oil.

3. Why should you allow the dough to rest after mixing it?

4. Describe how to decorate the edge of a piecrust.

5. How can you prevent the juices from seeping out of a two-crust pie?

6. Explain why you should cut slits in the top crust of a two-crust pie.

7. What is a lattice crust?

8. Name three ways to “dock” a one-crust pie.

9. Define a crumb crust.

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Chapter 45 Study Guide (continued)

10. Describe a streusel topping for a one-crust pie.

11. Define a tart. How is it served?

12. Describe a galette.

13. Explain how to prevent a soggy bottom crust.

14. How can you tell when a two-crust pie is done baking?

Activity 1

Pies and Tarts

Choose Your Crusts Carefully

Directions: Look in cookbooks or food magazines. Find recipes for each of the four kinds of pies: fruit pie, cream pie, custard pie, and savory pie using a one-, two-crust, lattice, or crumb crust. Write the name of pie and type of crust in the space below. State why you think that the choice of crust is a good for that particular pie or what you would choose instead, based on what you have read in your textbook.

1. Name of Fruit Pie: _____

Type of Crust: _____

2. Name of Cream Pie: _____

Type of Crust: _____

3. Name of Custard Pie: _____

Type of Crust: _____

4. Name of Savory Pie: _____

Type of Crust: _____

5. Which pie would you choose to make and why? _____

Activity 2**Pies and Tarts****Pie Time!**

Directions: With your lab group, arrange a time to make pies with a class of elementary school children. Use the following guidelines.

1. With the help of your classroom instructor, make arrangements to make pies with elementary students in your district. If parental permission is necessary for this activity, make sure that this is obtained prior to the visit.
2. Choose a recipe for a simple piecrust—enough to make several 9-inch, two-crust pies. (Note: Another option would be for each child to prepare his or her own individual pie. If this option is chosen, alter the recipe to make enough crust for each child. Use individual foil pie pans for this option.)
3. Select a prepared pie filling such as apple, cherry, or blueberry—enough to fill the number of 9-inch pies (or the number of individual pies).
4. Prepare a simple presentation to talk about making pie. Include the ingredients and their purposes. Discuss handling and measuring the ingredients, rolling the dough, fluting, and baking temperatures.
5. Gather all of your ingredients, measuring equipment, mixing bowls, pie pans, and rolling pins and pack them in a box to take with you to the classroom. If necessary, take along a portable toaster oven or convection oven.
6. Give your presentation and make pies with the elementary children. Make sure that the children wash their hands before mixing and baking pies. (Note: You may need to plan one day for making pies and one day for eating pies with the children.)
7. Evaluate the pies and your experience with the children on the following chart. Place a check mark in the appropriate box after each statement.

Pie Characteristics & Activity Experience	Great	Good	Fair
Piecrust appears golden brown and slightly blistered on top.			
Piecrust has an evenly fluted edge and attractive appearance.			
Piecrust is flaky and tender.			
Pie flavor is true to type of filling and appropriately made crust.			
The pie-making experience was fun.			