

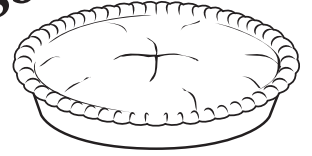
Activity 1

Pies & Tarts

Crusts, Fillings and Toppings

Purpose: To describe different types of piecrusts, fillings, and toppings.

Directions: In the space provided, describe each item below.



1. A pie: _____

2. Fruit pie: _____

3. Cream pie: _____

4. Custard pie: _____

5. Savory pie: _____

6. Pastry dough ingredients: _____
7. Fluted piecrust: _____

8. Roped piecrust: _____

9. Ridged piecrust: _____

10. Lattice crust: _____

11. Pie shell: _____
12. Crumb crust: _____

13. Streusel: _____

14. Turnover: _____

Activity 2**Pies and Tarts****Making One- and Two-Crust Pies**

Purpose: To explain the steps to make a pastry crust.

Directions: Read each statement below. Write the word or words that best complete each statement in the space provided to the left of each number.

To make a one-crust pie

- _____ 1. Let the bottom crust rest in the pie pan for a few ___?__.
- _____ 2. Using scissors or a sharp knife, trim the crust ___?__ beyond the edge of the pan.
- _____ 3. ___?__ the overhanging dough ___?__ the crust to form a double-thick edge.
- _____ 4. Make a(n) ___?__ edge.
- _____ 5. Bake ___?__ or filled as directed.

To make a two-crust pie

- _____ 1. Divide the dough into ___?__ portions, one slightly larger than the other.
- _____ 2. Roll out the ___?__ portion, and fit it into the pan.
- _____ 3. With scissors or a sharp knife, trim the ___?__ dough even with the edge of the pan.
- _____ 4. Roll out the second ball of dough for the ___?__ crust.
- _____ 5. Prepare the ___?__, and pour it over the bottom dough. Place the top crust over the filled pie.
- _____ 6. Trim the top dough about ___?__ inch(es) larger than the pie pan.
- _____ 7. Slightly ___?__ the edge of the bottom dough. Tuck the overhanging top dough under the edge of the bottom dough. Press both together to seal in juices.
- _____ 8. ___?__ the edge.
- _____ 9. With a sharp knife, cut slits in the top dough near the ___?__ to allow steam to escape during baking.

Activity 3**Pies and Tarts****Pie Term Match-Up**

Purpose: To define important terminology related to pies.

Directions: Match the definition in the left column with the correct term listed in the right column. Write the letter of the correct response in the space provided to the left of each number.

Definitions

- | | |
|--|---|
| <p>_____ 1. A single crust that is always removed from the pan before serving.</p> <p>_____ 2. An attractive, shaped finish that is made by pressing the dough gently with your thumbs and index fingers, creating a rope- or V-shape.</p> <p>_____ 3. A bottom crust that is baked before the filling is added.</p> <p>_____ 4. A crust made of crushed crackers or cookies that is a sweeter, simpler alternative to pastry dough.</p> <p>_____ 5. A square or circle of pastry dough folded over a sweet or savory filling.</p> <p>_____ 6. A full-size tart made in a two-piece pan with a removable bottom and a straight, fluted edge about 1 inch deep.</p> <p>_____ 7. A crumbly mixture made by cutting butter into flour, sugar, and possibly spices.</p> <p>_____ 8. A hand-shaped tart made by folding and pleating the edge of the dough to form the sides.</p> <p>_____ 9. An eye-catching woven top on a two-crust pie.</p> <p>_____ 10. Using a fork to poke small holes all over the dough before putting it in the oven.</p> <p>_____ 11. Any dish consisting of a crust with a filling.</p> | <p>Terms</p> <p>A. Crumb crust</p> <p>B. Docking</p> <p>C. Flan</p> <p>D. Fluted edge</p> <p>E. Galette</p> <p>F. Lattice crust</p> <p>G. Pie</p> <p>H. Pie shell</p> <p>I. Streusel</p> <p>J. Tart</p> <p>K. Turnover</p> |
|--|---|

