

# Pastry Quiz



1. Pie crusts are made from four basic ingredients: flour, fat, salt, and water.
2. Flour gives structure to the pastry.
3. Fat makes pie tough because it causes gluten development in flour.
4. Fat adds flakiness because it separates the layers of gluten.
5. Oil and margarine are the two most common fats used to make pie crust.
6. Oil makes pie crust mealy and tender rather than flaky and tender.
7. Water provides moisture to help gluten form and produces steam for flakiness.
8. Salt adds much more to pie crust than flavor.
9. The flour should not be sifted with the salt.
10. The shortening is cut into the flour until it resembles particles the size of salt.



1. T

2. T

3. F

4. F

5. F

6. T

7. T

8. F

9. F

10. F