

Pie Test

Name _____ Key _____

Score _____

100 points possible

Corrected by _____

MATCHING - Match the characteristics with the type of pie.

(Answers can be used more than once and more than one per blank) (20)

- | | | |
|------------------|--|---------------------|
| __ ABC __ | 1. Fruit pie | A. Single crust pie |
| __ C __ | 2. Lemon Meringue Pie | B. Double crust pie |
| __ AB __ | 3. Never prick crust | C. Pie shell |
| __ B __ | 4. 450° | |
| __ C __ | 5. Baked alone | |
| __ B __ | 6. Filling, top and bottom crust baked together | |
| __ B __ | 7. Slits for steam to escape | |
| __ C __ | 8. Prick holes in crust all over | |
| __ AC __ | 9. No foil is needed | |
| __ C __ | 10. Banana Cream Pie | |
| __ AB __ | 11. Weight of filling prevents air pockets and puffing | |
| __ A __ | 12. Baked pumpkin pie | |
| __ B __ | 13. Seal edges completely | |
| __ A __ | 14. Bottom crust and filling baked together | |
| __ C __ | 15. 475° | |

FILL-IN-THE-BLANKS (17)

16. Roll the dough with the rolling pin from the **center** to the **outside** edge in all directions. (2)
17. For even thickness, **lift** the rolling pin toward the **outer** edge. (2)
18. Keep pastry **circular** and roll it about **1 – 2** inches larger all around the inverted pie plate. (2)
19. Stretching the dough causes **shrinkage** during baking. (1)
20. **Prinking** the dough before baking a pie shell prevents the crust to puff up. (1)
21. Store unused chiffon, custard and meat pies in the **refrigerator**, whereas, fruit pies will **keep** for a day on the cupboard. (2)
22. **Foil** is used around the edge of the double crusted pie to prevent **excessive** **browning** while baking. (3)
23. Putting **water** on the bottom crust before adding the top crust helps to **seal** the two crusts together while baking. (2)
24. Meringue should be baked for a **short** time at a **high** temperature. (2)

SHORT ANSWERS (32)

25. Name four main ingredients in pastry and state the function of each. (8)

	<u>ingredient</u>	<u>function</u>
a.	flour	structure
b.	salt	flavor
c.	fat	tenderness
d.	liquid	moisture

26. What are the four ingredients in meringue? (4)

- egg whites**
- cream of tartar**
- vanilla**
- sugar**

27. Write the steps to making a perfect meringue before putting it on top of the pie filling? (6)

Combine the egg whites, vanilla and cream of tartar in a small bowl; beat until foamy. Whip until soft peaks form. Gradually add sugar. Continue whipping until stiff peaks form.

28. Explain two differences between cake flour and all-purpose flour. (2)

- Cake flour made from soft wheat, not as much gluten**
- All-purpose flour made from hard wheat, contains more gluten**

29. What is pastry? (2)

Pie crust

30. Write the steps for a Lemon Pie Filling using the following ingredients. (10)

1 1/2 cup sugar	3 Tbs. butter
1/3 cup cornstarch	1 1/3 Tbs. grated lemon peel
1 1/2 cups water	4 Tbs. lemon juice
3 egg yolks, slightly beaten	

Mix together thoroughly sugar, cornstarch in saucepan

Add water gradually

Put on stove and cook until thickens

Boil 1 minute

Add half of the hot mixture to egg yolks

Add all into pan

Cook another minute

Remove from heat

Add butter, lemon peel and lemon juice

Pour into baked pie crusts.

31. DIRECTIONS: The steps in making a two-crust pie are given below.

Rearrange the steps in the proper order by numbering them from 1 to 19. Place a 1 in the blank to the left of the first step. Continue until all steps are numbered. (19)

- __10__ a. Unfold the dough gently and center it in the pan.
- __12_(13)__ b. Roll out the second ball of dough.
- __16__ c. Center the quartered top crust over the filled pie.
- __3__ d. Add just enough water to form a ball of dough as you mix with a fork.
- __8__ e. Fold the bottom layer of dough in half or quarters.
- __17__ f. Unfold top dough.
- __1__ g. Sift the flour and salt together in a bowl.
- __9__ h. Lift the dough (folded into quarters) and gently fit it into the pan without stretching it.
- __19__ i. Decorate the pie edge with an attractive finish to seal the edges.
- __6__ j. Roll out one portion of the dough to an even thickness of about 1/8" from the center outward in directions.
- __2__ k. Cut the fat into the flour with a pastry blender or two table knives.
- __7__ l. Measure the top of the pie pan against the dough to be sure the dough is about 2" larger all around.
- __5__ m. Divide the dough into two portions.
- __15__ n. Rub water over top edge of bottom pie crust.
- __11__ o. Place the filling into the pie crust.
- __18__ p. Press the two crusts together with palm of hand to remove overhang; or trim or fold top or fold top or bottom crust or under each other.
- __13_(14)__ q. Fold the dough into quarters and cut slits in the top crust to allow steam to escape.
- __14_(12)__ r. Dot the filling with butter.
- __4__ s. Mix the dough together until it forms a ball.

PREPARATION: (12)

32. Yes or No I am present the day of the test.
5 points if yes, 0 points if no
33. Yes or No I was on time and not tardy the day of the test.
4 points if yes, 0 points if no
34. Yes or No I brought my own writing utensil to class to take this test.
3 points if yes, 0 points if no