

# Pastry Vocabulary

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Name:

Date:

Points: /15

Learn more! Do you grow wheat locally? How is flour milled? [namamillers.org/consumer-resources/](http://namamillers.org/consumer-resources/) What are the six wheat classes and the flours made from them? [wheatfoods.org/resources/infographics/](http://wheatfoods.org/resources/infographics/)

Instructions: Go to [homebaking.org/glossary/](http://homebaking.org/glossary/). Use the glossary to define the following pastry terms.

1. All-purpose flour
2. Butter
3. Cut-in  
View how to cut-in fat video  
[homebaking.org/glossary/#c](http://homebaking.org/glossary/#c)
4. Dot
5. Flaky
6. Margarine
7. Meringue
8. Oils
9. Pastry blender
10. Pastry flour
11. Pie
12. Pie plate
13. Salt
14. Vegetable shortening
15. Water

# Pastry and Pies Study Guide

Name: \_\_\_\_\_

Date: \_\_\_\_\_

Points: \_\_\_\_/20

Instructions: Answer the following questions while watching the Pastry and Pies slides.

1. \_\_\_\_\_ is made of layered or flaky dough that can be used to make a variety of desserts, tarts, and, of course, pie crusts.
2. A pie crust that is pricked, baked separately and filled later is a \_\_\_\_\_ .
3. A type of pie where the bottom crust and filling are baked together is a \_\_\_\_\_ crust pie.
4. The type of pie that has bottom crust, filling, and top crust baked together is a \_\_\_\_\_ crust pie.
5. What are the 4 main pastry ingredients?

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## **WHAT IS 3-2-1 PIE CRUST MATH?**

The pastry ratio of "3-2-1" is easy to remember and easy to produce!

### **What does "3-2-1" mean?**

By weight, the pastry dough is **3** parts flour, **2** parts butter or fat, and **1** part ice water.

By volume (If kitchen scales are unavailable) for a 9-inch single crust, 1 ½ cups flour (6 oz/180g), ½ cup cold butter or fat (4 oz/120g); and ¼ cup ice water (2 oz/60g).

6. Basic Pie Crust is called \_\_\_\_\_ dough.
7. Making the pastry begins by measuring flour and salt into the mixing bowl. Add fat and use a \_\_\_\_\_ to "cut in" the fat, until the crumbs are the size of small peas.
8. Next, add cold \_\_\_\_\_ and toss with a fork to moisten. Form the pastry into a ball.
9. When rolling the dough with a rolling pin, roll from the \_\_\_\_\_ outward.
10. When placing the dough into the pie pan, avoid \_\_\_\_\_ the dough.

# Pastry and Pies Study Guide *(cont.)*

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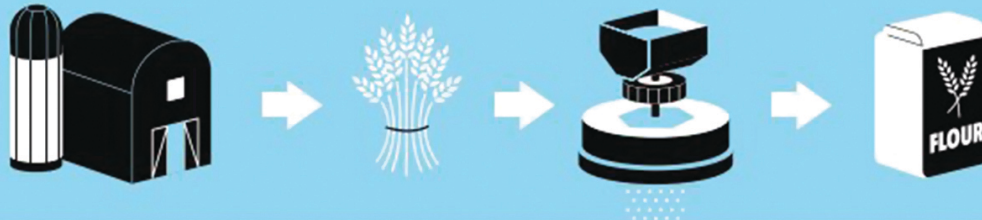
Name: \_\_\_\_\_

11. When making a pie shell, the pastry should be \_\_\_\_\_ with a fork before baking.
12. \_\_\_\_\_ pies are made by preparing a cooked filling and pouring it into a baked pie shell.
13. A \_\_\_\_\_ pie is made by topping the cooked filling with a mixture of beaten egg whites, sugar and other ingredients, then baking to brown the meringue.
14. To finish a double-crust pie, you can glaze it with milk and sprinkle it with sugar before baking. Cut \_\_\_\_\_ in the top of the pie to allow steam to escape.
15. Strips of aluminum \_\_\_\_\_ around the edges of the crust will help prevent too much browning. Remove the strips 15 minutes before the end of the baking time.
16. A \_\_\_\_\_ crust is made by weaving strips of pastry over the top of a pie.
17. A \_\_\_\_\_ is a pastry dish usually filled with a sweet topping that has no top crust.
18. The roll-in-dough method is used to make \_\_\_\_\_ pastries.
19. \_\_\_\_\_ dough consists of paper-thin sheets of pastry.
20. \_\_\_\_\_ dough is made from flour, butter, water and eggs and is used to make eclairs and cream puffs.
21. EXTRA! Which type of pie pan will bake the crispest crust?
  - A) lightweight aluminum foil
  - B) glass
  - C) aluminum

# Flour Food Safety Infographic

**DID YOU KNOW FLOUR IS A RAW INGREDIENT?  
IT'S TRUE.**

**WHEAT COMES FROM THE FARM, IS MINIMALLY PROCESSED,  
THEN PACKAGED FOR USE**



**SO YOU SHOULD NEVER EAT RAW FLOUR!**

**HEALTH & SAFETY TIPS:**

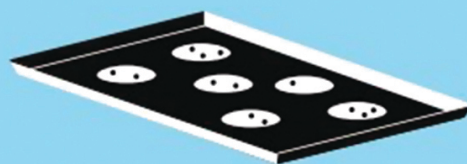
**DON'T EAT RAW DOUGH OR BATTER**



**WASH HANDS, BAKING TOOLS AND  
SURFACES WITH SOAP  
AND HOT WATER**

**AND**

**ONLY EAT FOOD THAT CONTAINS FLOUR  
WHEN IT IS FULLY COOKED**



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# Troubleshooting Pastries with Pizazz

Tender, flaky pastries are a perfect partner to any pie or tart filling. If your pastry has one of the following problems, here are some solutions:

## ***If your pastry is crumbly and hard to roll:***

- Add more water, one teaspoon at a time.
- Toss the flour mixture and water a bit more or just until evenly moistened.

## ***If your pastry is tough:***

- Use a pastry blender to cut in the shortening or fat until well mixed and all of the mixture resembles small peas.
- Use less water to moisten the flour mixture.
- Toss the flour mixture and water together only until all of the flour mixture is moistened.
- Use less flour when rolling out the pastry.

## ***If your crust shrinks excessively:***

- Roll the pastry to an even thickness.
- Mix in water only until evenly moistened.
- Avoid stretching pastry when transferring it to the pie pan.

## ***If the bottom crust is soggy:***

- Use a glass or dull metal pie pan, not a shiny metal one.
- Patch any cracks in the pastry with a scrap of the pastry before adding the filling.
- Be sure the oven temperature is accurate. If the temperature is too low, the bottom crust will not bake properly.

## ***If a baked pastry shell blisters excessively:***

- Lightly press pastry into the pie pan, so that there are no air pockets under the crust.
- Prick the pastry more with a fork.



### DEPENDABLE

BAKES EVENLY, RETAINS HEAT  
SO IT KEEPS FOOD WARMER,  
LONGER & CLEANS EASILY

### DURABLE

GLASS WILL NOT WARP OR STAIN

### VERSATILE

BAKE, SERVE & STORE; CLEAR  
GLASS ALLOWS YOU TO  
SEE WHAT IS BAKING

## WHY BAKE WITH GLASS?

GLASS VS. METAL BAKEWARE  
RETAINS MOISTURE BETTER THAN METAL



### DID YOU KNOW THE WORD **TEMPERED** MEANS:

A process in which glassware is subjected to sustained heating followed by rapid cooling to enhance strength and increase durability. (like your car windshield!)

### BEST WAYS TO CARE FOR GLASS BAKEWARE

- CLEAN WITH NON-SCRATCH PADS AND CLEANSERS
- AVOID SEVERE TEMPERATURE CHANGES AND IMPACT WITH HARD OBJECTS
- ALWAYS USE OVEN MITTS
- USE ONLY IN PRE-HEATED CONVENTIONAL OVEN UP TO 425°F OR MICROWAVE OVENS
- DO NOT PLACE ON STOVETOP, UNDER BROILER OR IN TOASTER OVEN

### AND ALSO, WHAT IS THIS?:

**SODA-LIME-SILICATE GLASS:** It is glass made of SODA LIME (70 SiO<sub>2</sub>, 10 CaO, 15 Na<sub>2</sub>O) and is the type of glass used to make Anchor Hocking bakeware.

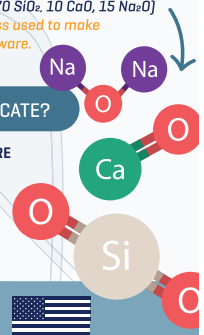
### WHY IS ANCHOR HOCKING GLASS MADE FROM SODA LIME SILICATE?

ANCHOR HOCKING BRAND'S TEMPERED SODA-LIME-SILICATE GLASS BAKEWARE IS STRONGER AND MORE DURABLE THAN BOROSILICATE BAKEWARE. IF IT HAPPENS TO BREAK, IT BREAKS INTO RELATIVELY SMALL PIECES GENERALLY LACKING SHARP EDGES. IT IS 100% RECYCLABLE.

ANCHOR HOCKING GLASS BAKEWARE COMPLIES  
WITH CORDWARE MANUFACTURERS ASSOCIATION'S  
ENGINEERING STANDARD OF EXCELLENCE



ANCHOR HOCKING



<https://www.homebaking.org/visuals>

# Foods Lab Planning Sheet

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**Name of Lab:**

**Date:**

**Lab Objective:**

**Group Members:**

**Recipe:** (Write on reverse, attach recipe or list cookbook and page number or website)

<b>Duties:</b> (may include team leader, recipe mis en place, food safety monitor, packaging pro, label creator, etc.)	<b>Lab Member:</b>

<b>Mis en place:</b>

<b>Groceries or Ingredients Needed:</b>	<b>Equipment Needed:</b>

# Pie Puzzler

Name: \_\_\_\_\_

Date: \_\_\_\_\_

Points:    /20

Instructions: Unscramble the following letters to find a variety of flavors of pie. Then, using the United State of Pie handout, identify the states where each of the type of pie is most popular.

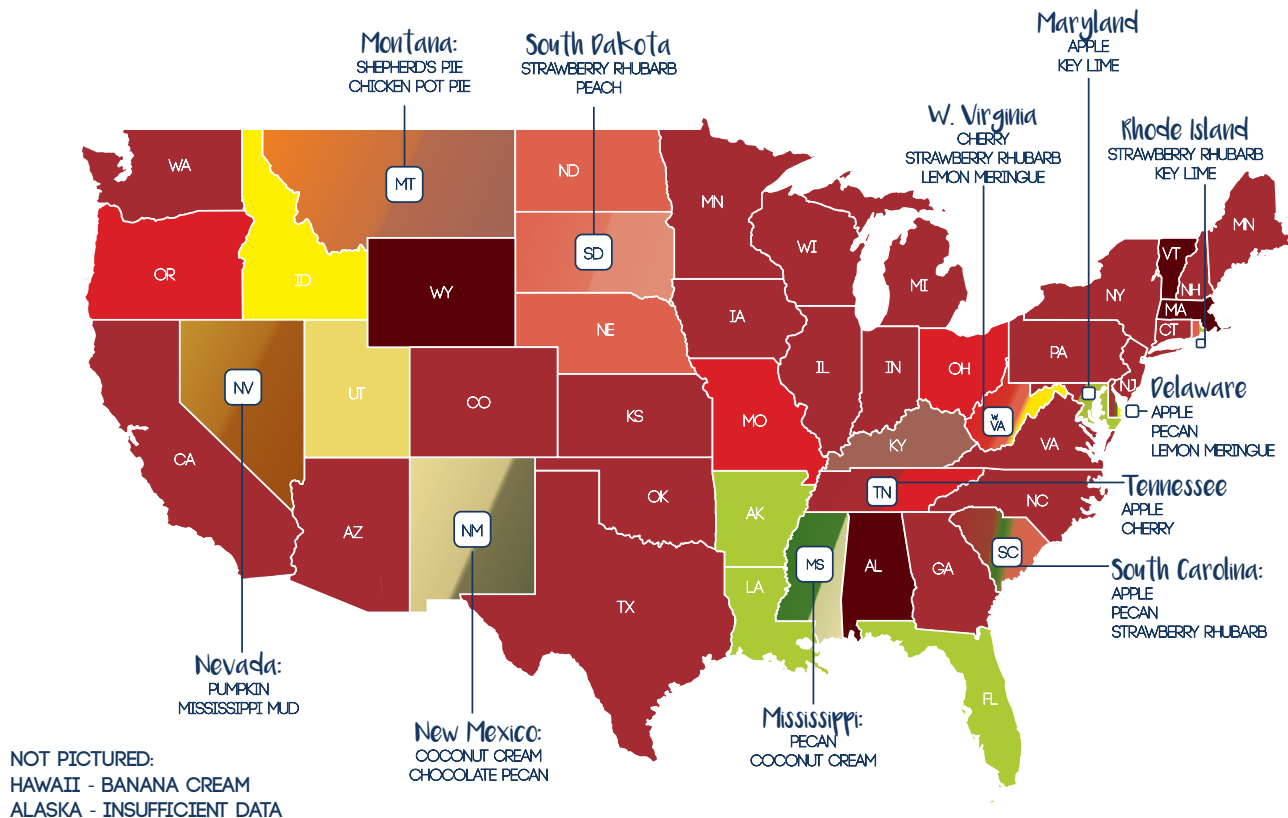
	Type of Pie	State
1. ACTALHOEC	_____	_____
2. YREHCR	_____	_____
3. ELKABYCRBR	_____	_____
4. APNEPLPEI	_____	_____
5. RCYRANBER	_____	_____
6. RPEGA	_____	_____
7. RBYBUELER	_____	_____
8. CAPTRIO	_____	_____
9. NKIPUPM	_____	_____
10. BHARUBR	_____	_____
11. CONCTUON REMAC	_____	_____
12. INIRSA	_____	_____
13. PPAEL	_____	_____
14. MENLO IGRENEMU	_____	_____
15. AHECP	_____	_____
16. HCCSOTTEBURT	_____	_____
17. UPML	_____	_____
18. SREWYRABTR	_____	_____
19. ANANBA MERCA	_____	_____
20. SRERABYRP	_____	_____





# The United States of Pie!

WHEN IT COMES TO PIE, THE UNITED STATES ARE MORE DIVIDED THAN EVER.



Key



Source:

MARTHASTEWART.COM; [HTTPS://WWW.MARTHASTEWART.COM/1106537/PIES-PI-DAY-WHAT-IS-AMERICAS-FAVORITE](https://www.marthastewart.com/1106537/pies-pi-day-what-is-americas-favorite)





# What Did You Learn?

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Name:

Date:

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In a paragraph, describe what you learned about baking pies.

How did you feel about the experience of baking and donating pies in our community?

What lab team duty did you have and what duty would you like to have next? What would improve your teamwork?

What would you do differently next time?

What were you especially proud of?

# Food Labs Evaluation

Recipe Name:

Lab Partners:

Qualities:	1	2	3	4	5	Comments:
<b>Planning</b> – Shows advanced planning, feasible plan for all members, nutritive value is satisfactory						
<b>Preparation</b> – Baking food safety procedures were followed. Works quickly, quietly, and neatly. Follows recipe instructions						
<b>Cooperation</b> – Works together and shares responsibilities. <i>Team effort</i> is shown and assigned duty is performed.						
<b>Product</b> – Product was cooled, packaged and stored properly. Product met student and customer expectations.						
<b>Clean up</b> – Kitchen left clean; counters cleared; items stored properly; sinks clean and dry; towels hung up						

Rating Scale:  
 5 = Excellent  
 4 = Very Good (*few improvements needed*)  
 3 = Good (*several improvements needed*)  
 2 = Fair (*definite need for improvement*)  
 1 = Poor (*much improvement needed*)

*Include improvement recommended if rankings are 1 to 4.*

Other Comments:

Final Grade: \_\_\_\_\_ /25

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## **PASTRY FOR SINGLE-CRUST PIE**

### **Ingredients**

- 1 ½ cups (6 oz/180g) all-purpose flour
- ½ cup (4.25 oz/120g) cold butter or shortening (or half of each)
- ¼ cup ice water (2 oz/60g)
- ¼ teaspoon table salt

### **Instructions**

1. In a medium bowl, stir together flour and salt.
2. Using a pastry blender, cut in butter and/or shortening until pieces are the size of small peas.
3. Sprinkle 1 tablespoon of ice water over part of the flour mixture, gently toss with a fork and push moistened dough to the side of the bowl. Repeat, using 1 tablespoon of water at a time until all the flour mixture is moistened. Form dough into a ball, flatten into a disc about 1-inch thick. Wrap and chill 30 minutes or briefly in freezer while preparing to roll out the dough.
4. On a lightly floured surface or between two layers of waxed or parchment paper, using a rolling pin, roll the dough disc from the center out to form a circle about 12 inches in diameter.
5. To transfer pastry either wrap pastry around the rolling pin or remove the top layer of waxed or parchment paper, turn over and center dough circle over a pie plate. Unroll pastry or remove paper and gently ease into the 9-inch pie plate, being careful not to stretch the dough.
6. Trim pastry to ½ inch beyond the edge of the pie plate. Fold under extra pastry and crimp edge as desired. Bake as directed for the selected pie recipe.

## **FOR A 9-INCH SINGLE BAKED PASTRY SHELL**

1. Prepare as directed above, PLUS prick bottom and sides of pastry with a fork in Step 6.
2. Line pastry with a double thickness of foil. Pie weights may be placed on the foil, if desired.
3. Bake in a 450° F oven for 8 minutes. Remove foil; bake 5-6 minutes more until golden. Cool on a wire rack.

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## **SINGLE-CRUST OIL PIE SHELL (MAKES ONE, 9-INCH PIE SHELL)**

### **Ingredients**

- 1 ¼ cups (5.25 oz/150g) all-purpose flour
- 1 Tablespoon (12g) granulated sugar
- ¼ teaspoon salt
- ¼ cup (1.75 oz/50g) cooking oil
- 3 Tablespoons (1.5 oz/42g) milk

### **Instructions**

1. In a medium bowl, stir together flour, sugar and salt.
2. Add oil and milk all at once to flour mixture. Stir lightly with a fork. Form into a ball and flatten into a disc. Wrap dough disc and chill 30 minutes, as time allows.
3. Roll dough and press into bottom and up the sides of a 9-inch pie plate. Fill and bake as directed.

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## **PASTRY FOR DOUBLE-CRUST PIE** (MAKES ONE, DOUBLE CRUST 9-INCH PIE SHELL)

### **Ingredients**

3 cups (12.5 oz/360g) all-purpose, pastry or cake flour  
1 ¼ cup (8.5 oz/240g) cold shortening and unsalted butter  
½ cup (4 oz/120g) ice cold water  
1 Tablespoon sugar (optional)  
1 teaspoon (6g) table or sea salt

### **Instructions**

1. In a medium bowl, stir together flour and salt. Using a pastry blender, cut in shortening or butter until pieces are the size of small peas.
2. Sprinkle 1 tablespoon ice water over the flour mixture; gently toss with a fork. Push moistened flour to the side of the bowl. Repeat, using 1 tablespoon of water at a time, until all the flour mixture is moistened. Divide in half; form each half into a ball and flatten into a disc about 1-inch thick. Wrap and chill about 30 minutes.
3. On a lightly floured surface or between two pieces of waxed or parchment paper, use a rolling pin to roll dough from center to edges to form a circle 12 inches in diameter.
4. To transfer pastry to the pie pan either wrap it around the rolling pin or remove the top layer of waxed or parchment paper, turn over and center pastry over a pie plate. Unroll pastry or remove top layer of paper and gently place dough into a 9-inch pie plate being careful not to stretch the dough. Trim pastry even with rim of pie plate. Add fruit or other pie filling.
5. Roll the remaining dough ball into a circle about 12-inches in diameter. Cut ~8 slits in center 8-inches of dough to allow steam to escape. Place pastry over filling; trim to ½-inch beyond the edge of the plate. Center the pastry over bottom pastry. Crimp or flute edge as desired. Bake as directed in the pie recipe.

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## **RICH TART PASTRY** (MAKES ONE, 10-INCH TART SHELL)

### **Ingredients**

1 ¼ cups (5.25 oz/150g) all-purpose flour  
¼ cup (1.75 oz/50g) sugar  
½ cup (4 oz/115g) cold unsalted butter  
2 beaten egg yolks (1 oz/28g)  
1 Tablespoon ice water  
¼ teaspoon table salt

### **Instructions**

1. In a medium bowl, stir together the flour, sugar and salt. Using a pastry blender, cut butter\* into 8 pieces and cut the pieces into the flour until pieces are the size of small peas.
2. In a small bowl, whisk together the egg yolks and water. Gradually stir egg yolk mixture into flour mixture and mix together just until a ball forms. Cover dough with plastic wrap and refrigerate for 30-60 minutes or until dough relaxes and is easy to handle.
3. On a lightly floured surface or between two pieces of parchment or waxed paper, slightly flatten the dough. Roll dough from the center into a 12-inch circle. Transfer pastry to a 10-inch tart pan; avoid stretching the dough. Press pastry up sides of tart pan and flute or trim edges. Bake as directed in the tart's recipe.

\*View How to Make Flaky Buttery Crust: [chisugar.com/baking-tips-how-to-s/how-make-flaky-buttery-dough](https://chisugar.com/baking-tips-how-to-s/how-make-flaky-buttery-dough)

Pastry Pizazz, HomeBaking.org

## **GRAHAM CRACKER CRUST** (MAKES ONE, 9-INCH SINGLE CRUST)

### **Ingredients**

- 1 envelope of graham crackers (9 full graham cracker sheets/5 oz/140g)
- ¼ cup (1.75 oz/50g) granulated or Golden\* sugar
- ¼ cup (4 oz/115g) butter or margarine, melted

### **Instructions**

1. Preheat the oven to 350° F. Place graham crackers in a sealed plastic bag and roll into fine crumbs.
2. Mix crumbs, sugar and melted butter or margarine until mixture looks like fine cornmeal. With the back of a spoon press into a 9-inch pie pan.
3. Bake for 5 minutes. Watch carefully because the crust will burn easily. Cool and fill as recipe directs.

\*Golden Sugar product information: [dominosugar.com/products](http://dominosugar.com/products)



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## **WHOLE WHEAT PASTRY FOR A DOUBLE-CRUST PIE** (MAKES ONE, 9-INCH DOUBLE CRUST)

### **Ingredients**

- 2 ½ cups (4 oz/113g) whole wheat flour
- ½ teaspoon table or fine sea salt
- 2 Tablespoons (0.875 oz/25g) granulated sugar
- 1 cup (8 oz/113g) cold unsalted butter
- 6-8 Tablespoons (3-4 oz) ice cold water

### **Instructions**

1. In a medium bowl, mix together flour, salt and sugar. Cut the butter into 8 pieces, then cut in the butter with a pastry blender until the texture is like small peas.
2. Add the water and mix until the pastry can be formed into a ball; flatten into a disc about 1-inch thick and chill briefly.
3. Using a rolling pin, roll the dough between two parchment or waxed papers dusted with flour into two crusts. Line pie pan with first, fill pie crust and cover with 2nd crust that has slits cut in center.
4. Follow recipe directions for baking times. This crust is hearty and delicious paired with quiche or meat pies.

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## **PUMPKIN PIE** (MAKES ONE, 9-INCH PUMPKIN PIE)

### **Ingredients**

- Prepare one, 9-inch pie pastry
- ¾ cup (5.25 oz/150g) granulated sugar
- 2 teaspoons pumpkin pie spice\*
- ½ tsp. salt
- 2 large eggs (3.5 oz/100g)
- One, 15 oz. can pumpkin
- One, 12 oz. can evaporated milk

### **Instructions**

1. Prepare pastry for a single crust pie, roll and place in a 9-inch pie pan. Flute edges. Preheat oven to 425° F.
2. In a large bowl, measure the sugar, pumpkin pie spice, salt, eggs, pumpkin and evaporated milk. Mix with an electric mixer until well-blended. Pour mixture into an 8-cup liquid measure.
3. Take the prepared pie pan to the oven and sit it on the oven rack. Carefully pour the filling into the pie crust, making it as full as possible. Bake in a 425° F oven for 15 minutes. Turn the oven down to 350° F. Bake 40-50 minutes more until the center is set. Cool on a wire rack for 2 hours. Serve immediately or refrigerate.

\*Pumpkin pie spice blend: 1 teaspoon cinnamon, ½ teaspoon nutmeg, ¼ teaspoon ginger, ¼ teaspoon cloves and one pinch allspice



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## PEACH GALETTE (MAKES ONE, 9-INCH GALETTE)

### Ingredients

Prepare one, 9-inch single-crust Pie

¼ cup (1.75 oz/50g) granulated sugar

4 tsp. all-purpose flour

¼ tsp. ground nutmeg or cinnamon

3 cups (18 oz/510g) peaches, peeled and sliced

1 Tablespoon lemon juice

1 Tablespoon sliced almonds

Milk

Powdered sugar

Additional flour for sprinkling



### Instructions

1. Prepare pastry for a single-crust pie; keep chilled until ready to roll.
2. Line a baking sheet with foil; sprinkle lightly with additional flour and roll out a 13-inch circle of dough. Place on prepared baking sheet.  
OR using parchment paper, roll pastry into a 13-inch circle on the parchment and transfer parchment directly on baking sheet.
3. Place oven rack in the center and preheat oven to 375° F. In a large bowl, stir together sugar, the 4 tsp. of flour and nutmeg or cinnamon. Add peaches and lemon juice; toss gently until coated. Spoon the peach mixture in the center of the pastry, leaving a 2-inch border. \*Fold border up over peaches, pleating the pastry as needed to lie flat against the filling. Sprinkle the center with almonds. Lightly brush the top and sides with milk.
4. Bake in 375° F oven for 35-40 minutes until the crust is golden and the filling is bubbly. Cover the edge with foil the last 5-10 minutes of baking to prevent overbrowning. Cool 30 minutes on the baking sheet. Dust the edges with powdered sugar. Serve with ice cream or whipped cream, if desired.

\*View Chef Gemma baking Rustic Summer Fruit Galette: [biggerbolderbaking.com/rustic-summer-fruit-galette/](http://biggerbolderbaking.com/rustic-summer-fruit-galette/)

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## BERRY TART (MAKES ONE, 10-INCH TART)

### Ingredients

Prepare one, Rich Tart Pastry or single crust pie pastry for a 10-inch tart

1 ½ cups (9 oz/250g) sliced fresh strawberries

½ cup (3 oz/85g) fresh blueberries

1 cup (4.25 oz/120g) fresh raspberries (Other berries can be used as desired)

⅔ cup (4.7 oz/130g) sugar

2 Tablespoons (0.5 oz/14g) cornstarch

¾ cup (3 oz/90g) all-purpose flour

½ cup (3.5 oz/100g) granulated sugar

1 teaspoon grated fresh orange peel

⅓ cup (2.7 oz/75g) butter or margarine, melted



### Instructions

1. Heat oven to 425° F. Make pastry as directed, roll into a 13-inch circle. Fold tart pastry into fourths and place in a 10- or 11-inch tart pan; unfold and press against bottom and side of pan. Trim overhanging edge of pastry even with the top of the pan.
2. In a large bowl, gently combine the berries. In a smaller bowl, stir flour, sugar, grated orange peel and butter with a fork until crumbly. Sprinkle over berries. Transfer berry mixture into the prepared tart shell.
3. Bake at 35-45 minutes or until the fruit bubbles in the center. Serve warm. Can be topped with whipped cream or ice cream, if desired.

OPTIONAL: Whipped Cream: Combine 1 cup (8 oz/227g) heavy whipping cream, 1 Tablespoon superfine sugar and ½ teaspoon vanilla extract in a chilled medium mixing bowl. Beat on medium-high speed until soft peaks form. Serve immediately or refrigerate for up to 2 hours.

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## **APPLE PIE** (MAKES ONE, 9-INCH DOUBLE CRUST APPLE PIE)

### **Ingredients**

One prepared double-crust 9-inch pie pastry recipe  
½ cup (3.5 oz/100g) granulated sugar  
¼ cup (1 oz/28g) all-purpose flour  
1 teaspoon ground cinnamon  
Dash of salt  
6 cups (1.5 lb) thinly sliced peeled, tart apples (6 medium)  
2 Tablespoons (1 oz/28g) stick butter or margarine, if desired  
1 teaspoon milk, cream or half and half  
1 ½ teaspoons granulated, raw or coarse sugar



### **Instructions**

1. Make pastry, divide in half, form into discs about 1-inch thick, wrap and chill. Peel and slice apples.
2. Heat oven to 425° F. In a large bowl, mix 1/2 cup sugar, flour, cinnamon and salt. Stir in apples.
3. Roll out the bottom crust between two sheets of lightly floured parchment or waxed paper and transfer the crust into a 9-inch pie plate. Spoon the apple filling into the pastry-lined pie pan. Cut the 2 Tablespoons butter into small pieces; sprinkle over apples. Roll out the top pastry, cutting about 8 slits in the top center of the pastry. Transfer pastry on top of the apple filling; seal and flute the pastry edges.
4. Brush top crust with 1 teaspoon milk; sprinkle with 1 ½ teaspoons sugar. Cover edges of pie with a 2-inch strip of foil to prevent excessive browning. Remove foil during the last 15 minutes of baking. Bake for 40-50 minutes (until the crust is golden brown and filling bubbles). Cool on a wire rack for at least two hours.

*Pastry Pizazz, HomeBaking.org*

## **CHERRY PIE** (MAKES ONE, 9-INCH DOUBLE CRUST PIE)

### **Ingredients**

Prepare pastry for a 9-inch double-crust pie  
1 ½ cups (9.3 oz/266g) granulated sugar  
½ cup (2 oz/57g) all-purpose flour  
6 cups (1 lb. 14 oz/840g) pitted sour cherries  
2 Tablespoons (1 oz/28g) butter or margarine, if desired



### **Instructions**

1. Prepare cherries and pie pastry. Divide the pastry in half, form in discs about 1-inch thick, wrap and chill. Heat oven to 425° F.
2. In a large bowl, mix sugar and flour, stir in cherries. Roll out the bottom crust and transfer into the pie plate. Roll out the top crust and make about 8 slits in the center for vents. Spoon filling into the pastry-lined pie plate. Cut butter into small pieces and sprinkle over cherries. Cover with the top crust, seal and flute. Cover edge of pie with a 2-inch strip of foil to prevent excessive browning.
3. Bake 35-45 minutes; remove foil during the last 15 minutes of baking. Bake until the crust is golden brown and juice begins to bubble through slits in the crust. Cool on a wire rack for at least 2 hours.

*Pastry Pizazz, HomeBaking.org*



## **BLUEBERRY PIE** (MAKES ONE, 9-INCH DOUBLE CRUST PIE)

### **Ingredients**

Prepare one recipe for a 9-inch double-crust pie

¾ cup (5.25 oz/150g) granulated sugar

½ cup (2 oz/57g) all-purpose flour

½ teaspoon cinnamon, if desired

6 cups (1 lb./450g) fresh or frozen blueberries

1 Tablespoon lemon juice

1 Tablespoon butter or margarine, if desired

### **Instructions**

1. Prepare pastry for a 9-inch double crust pie. Divide in half, form into discs about 1-inch thick, wrap and chill. Heat oven to 425° F.
2. In a large bowl, mix sugar, flour, and cinnamon. Stir in blueberries. Roll out the bottom crust and transfer into the pie plate. Roll out the top crust, cut about 8 slits in the center of the top crust for vents. Spoon filling into pastry-lined pie pan. Sprinkle with lemon juice. Cut butter into small pieces; sprinkle over blueberries. Cover with the top crust, seal and flute edges. Another option is to cut shapes out of the top crust dough with cookie cutters and place them over the top of the pie.
3. Cover edge with a 2-inch strip of foil to prevent excessive browning. Remove foil during the last 15 minutes of baking. Bake 35-45 minutes or until the crust is golden brown and juice begins to bubble through slits in the crust. Cool on a wire rack for at least 2 hours.



*Pastry Pizazz, HomeBaking.org*

## **BANANA CREAM PIE** (MAKES ONE, 9-INCH CREAM PIE)

### **Ingredients**

Prepare 1 recipe pastry for a single-crust pie

4 large (2 oz/56g) egg yolks

⅔ cup (4.6 oz/132g) granulated or Golden Brown\* sugar

¼ cup (1 oz/28g) cornstarch

½ tsp. table or fine sea salt

3 cups (24 oz/680 g) milk

2 Tablespoons (1 oz/28g) butter or margarine, softened

2 teaspoons vanilla extract

2 large (8.4 oz/240g) bananas, peeled

1 cup (2.1 oz/60g) whipped cream

### **Instructions**

1. Prepare the pastry and follow directions for a baked pie shell.
2. In a medium bowl, beat egg yolks with a fork; set aside. In a 2-quart saucepan, mix sugar, cornstarch and salt. Gradually stir in milk. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir for 1 minute. Immediately stir at least half of the hot mixture gradually into the egg yolks stirring constantly while adding the hot liquid. Then stir that mixture back into the hot mixture in the saucepan. Boil and stir for 1 minute. Remove from heat. Stir in butter and vanilla; Cool filling slightly.
3. Slice bananas into pie crust; pour warm filling over bananas. Press plastic wrap on filling to prevent a tough layer from forming on top. Refrigerate at least 2 hours (preferably longer) until set.
4. Remove plastic wrap. Top pie with whipped cream. Cover and refrigerate the cooled pie until serving. Store covered in the refrigerator.

Whipped Cream: Combine ½ cup (4 oz/110 g) heavy whipping cream, ½ Tablespoon superfine sugar and ¼ teaspoon vanilla extract in a chilled medium mixing bowl. Beat on medium-high speed until soft peaks form. Serve immediately or refrigerate for up to 2 hours.

\*Golden Sugar product information: [dominosugar.com/products](http://dominosugar.com/products)

## CHOCOLATE CREAM PIE

Follow the Banana Cream Pie recipe except

- Increase granulated sugar to 1 ½ cups (10.5 oz/300g)
- Increase cornstarch to ⅓ cup (1.25 oz/35g)
- Leave out the butter and bananas.
- Stir in 2 oz. (56g) of unsweetened baking chocolate, cut up, after stirring in the milk.

## COCONUT CREAM PIE

Follow the Banana Cream Pie recipe except

- Leave out the bananas.
- Stir in ¾ cup (1.6 oz/45g) flaked coconut with the butter and vanilla.
- After topping with whipped cream, sprinkle with an additional ¼ cup (0.5 oz/15g) flaked coconut (toasted, if time allows).

## VANILLA CREAM PIE

- Follow the Banana Cream Pie recipe except leave out the bananas.

## LEMON MERINGUE PIE (MAKES ONE, 9-INCH PIE)

### Ingredients

- 1 recipe pastry for a single-crust 9-inch pie, baked and ready for filling
- 3 large (1.5 oz/42g) egg yolks (reserve 3 egg whites (3.75 oz/105g) for meringue at room temperature)
- 1 ½ cups (10.5 oz/300g) granulated sugar
- ⅓ cup plus 1 Tablespoon (1.5 oz/42g) cornstarch
- 1 ½ cups (12 oz/440g) water
- 3 Tablespoons (1.5 oz/42g) butter or margarine
- 2 teaspoons grated lemon peel
- ½ cup (4 oz/112g) lemon juice
- 2 drops yellow food coloring, if desired

Meringue ingredients for a 9-inch pie

- ½ cup (3.5oz/100g) granulated sugar
- 4 teaspoons cornstarch
- ½ cup (4 oz/113g) cold water
- 4 large (3.75 oz/105g) room temperature (70°F) egg whites (reserved from separating egg yolks)
- ⅛ teaspoon salt

### Instructions

1. Heat oven to 450°F. Pre-bake one, 9-inch single crust pie pastry in a 9-inch pie plate.
2. For the Meringue: In a 1-quart saucepan, mix sugar and cornstarch. Stir in water. Cook over medium heat; stirring constantly until mixture thickens and boils. Boil and stir for 1 minute; remove from heat. Cool completely while making the filling for pie recipe. (To cool more quickly place in freezer for 10 minutes)
3. While the sugar mixture for the meringue is cooling, in a small bowl, beat egg yolks with fork; set aside. In a 2 qt. saucepan, mix sugar and cornstarch. Gradually stir in water. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute.
4. Immediately stir at least half of the hot mixture into egg yolks, then stir that mixture back into the hot mixture in the saucepan. Boil and stir 2 minutes or until very thick; remove from heat. Stir in butter, lemon peel, lemon juice and food coloring. Pour into baked pie shell. Press plastic wrap on filling to prevent a skin from forming on top.
5. Reduce heat in oven to 350° F. Finish meringue: In a large bowl, beat egg whites and salt with the electric mixer on high speed until soft peaks begin to form. Very gradually, beat in the cooled sugar mixture until stiff peaks form. Spoon meringue onto hot pie filling. Spread over filling, carefully sealing meringue to edge of crust to prevent shrinking. Bake for about 15 minutes or until meringue is light brown. Cool away from draft for 1 hour. Refrigerate cooled pie 2-3 hours until filling is set; store covered in the refrigerator.



## **CREAM CHEESE PIE** (MAKES ONE, 9-INCH CREAM CHEESE PIE)

### **Ingredients**

Prepare one, 9-inch graham cracker crust

Filling:

1 envelope (1.3 oz/36g) Dream Whip

½ cup (4 oz/112g) milk

1 teaspoon vanilla extract

8 oz. softened cream cheese

½ cup (3.5 oz/100g) granulated sugar

20 oz. can fruit pie filling (cherry, apple, peach, blueberry, apricot, strawberry, etc.)



### **Instructions**

1. Prepare a 9-inch graham cracker pie crust and cool.
2. Prepare the Dream Whip, using ½ cup milk and 1 teaspoon vanilla, according to package directions and set aside.
3. Beat the cream cheese until creamy, then add sugar and mix well. Fold in Dream Whip. Spoon cream cheese mixture into cooled graham cracker crust. Top with fruit filling. Cover and chill.

*Pastry Pizazz, HomeBaking.org*

## **QUICHE** (MAKES ONE, 9-INCH QUICHE)

### **Ingredients**

Prepare and par-bake one 9-inch single-crust pie pastry

4 large eggs (7 oz/200g), beaten

1 ½ cups (12 oz/340g) half-and-half, light cream or milk

¼ cup (1.25 oz/35g) sliced green onions, if desired

¼ teaspoon salt

½ teaspoon black pepper

¾ cup (3 oz/85g) chopped cooked ham, chicken or crabmeat

1 ½ cups (6 oz/170g) shredded Swiss, cheddar, Monterey Jack or Colby Cheese

1 tablespoon all-purpose flour



### **Instructions**

1. Prepare pastry and roll out for a single crust pie. Heat oven to 400°F. Line a 9-inch pie plate with pastry. Trim and crimp edges as desired. Line the pastry with a double thickness of foil. Bake in a 400° F oven for 8 minutes. Remove foil and bake for 4-5 minutes until pastry is set. Remove from the oven. Reduce oven temperature to 325° F.
2. Meanwhile, in a medium bowl, whisk together eggs, half and half, green onions, salt, and pepper. Stir in ham or other meat. In a small bowl toss together the cheese and flour. Add this to the egg mixture. Mix well.
3. Pour the egg mixture into the hot, baked pastry shell. Bake in the 325° F oven for 40-50 minutes or until a knife inserted in the center comes out clean (160°F. at center). Let stand 10 minutes before serving.

## **VEGETARIAN QUICHE**

Prepare as Quiche, except omit the meat and add ¾ cup **sautéed** vegetables to the egg mixture-may be broccoli, cauliflower, carrots, spinach, etc. (Fresh veggies are sautéed to enhance flavor and reduce liquid added to quiche.)

*Pastry Pizazz, HomeBaking.org*

## **CHICKEN OR TURKEY POT PIE** (MAKES ONE, 9-INCH POT PIE)

### **Ingredients**

Prepare one, double-crust 9-inch pie pastry  
10 oz. frozen peas and carrots  
½ cup (2.7 oz/75g) butter or margarine  
⅓ cup (1.4 oz/49g) all-purpose flour  
⅓ cup (1.7 oz/47g) chopped onion  
½ teaspoon salt  
¼ teaspoon pepper  
1 ¾ cups (14 oz/400g) chicken broth  
⅔ cup (5.4 oz/152g) milk  
2 ½ to 3 cups (12 oz/340g) cut-up cooked chicken or turkey



### **Instructions**

1. Prepare pastry, divide in half and form into two discs, about 1-inch thick, wrap and chill.
2. Rinse frozen peas and carrots in cold water to separate; drain. In a 2-qt. saucepan, melt butter over medium heat. Stir in flour, onion, salt and pepper. Cook, stirring constantly, until mixture is bubbly, remove from heat. Stir in broth and milk. Heat to boiling, stirring constantly. Boil and stir for 1 minute. Stir in chicken and peas and carrots. Remove from heat.
3. Preheat oven to 425° F. Line a 9-inch pie pan with pastry. Pour chicken mixture into pastry-lined pan. Roll out the top crust and cut about 8 slits in the top to allow steam to escape. Place on top of the chicken mixture in the pan. Turn edges of pastry under and flute edges. Bake about 35 minutes or until golden brown. Cool 15 minutes before cutting and serving.

*Pastry Pizazz, HomeBaking.org*

## **TACO PIE** (MAKES ONE, 9-INCH TACO PIE)

### **Ingredients**

Prepare one 9-inch single-crust pie pastry  
1 lb. (16 oz) hamburger  
½ cup onion (2.5 oz/70g) finely chopped  
1 pkg. (1 oz/28g/4 Tablespoons) taco seasoning  
¾ cup (6.9/195g) refried beans  
½ can (2 oz/56g/¼ cup) diced green chilies  
1 cup (4 oz/113g) grated Monterey Jack cheese  
½ cup (2 oz/56g) grated cheddar cheese  
1 Tablespoon chopped olives  
4 (7 oz/200g) beaten eggs  
OPTIONAL TOPPINGS: Sour cream and salsa



### **Instructions**

1. Prepare pastry. Preheat the oven to 425° F. Roll out, transfer to 9-inch pie plate and prick bottom and sides with a fork and bake 10-12 minutes until golden brown. Lower the oven temperature to 350° F.
2. Brown and drain the hamburger. Add onion and cook until onion is soft. Add the taco seasoning mix and stir. Layer in order in the baked pie crust: refried beans, diced green chilies, meat mixture, cheese and chopped olives. Beat eggs; pour over top. Bake 30 minutes at 350° F.

*Pastry Pizazz, HomeBaking.org*

## **CREAM PUFFS (CHOUX PASTRY)** (PRONOUNCED "SHOO" PASTRY, MAKES 12)

### **Ingredients**

1 cup (8 oz/227g) water  
½ cup (1 stick/4 oz/113g) unsalted butter  
½ teaspoon salt  
1 cup (4.25 oz/120g) all-purpose flour  
4 (7 oz/200g) eggs  
3 cups whipped cream, pudding or ice cream  
Garnish: Powdered sugar, if desired



### **Instructions**

1. In a medium saucepan, combine water, butter and salt. Bring to boiling. Add flour all at once, stirring well. Cook and stir until mixture forms a ball. Remove from heat. Cool for 10 minutes.
2. Preheat the oven to 400° F. Add eggs one at a time to cooled flour mixture, beating well with a wooden spoon after each addition.
3. Drop 12 heaping tablespoons of dough onto a greased baking sheet. Bake for 30-35 minutes or until golden. Transfer cream puffs to a wire rack; cool.
4. Cut tops from cream puffs, remove soft dough from the inside. Fill with whipped cream, pudding or ice cream. Replace tops. If desired, sift powdered sugar over the top.

## **ECLAIRS**

Prepare Choux Pastry dough above except spoon dough into a pastry bag fitted with a large plain ½-inch round tip.

1. Pipe 12 strips of dough, 3 inches apart onto a greased baking sheet, making each strip 4 inches long, 1 inch wide and ¼-inch high.
2. Bake and cool. Cut off tops and remove soft dough from the inside. Fill with whipped cream or pudding.

Frost with one recipe of **Chocolate Glaze**.

1. Melt over low heat, **¾ cup (4 oz/110g) coarsely chopped semisweet chocolate** and **3 Tablespoons butter**.
2. Beat in **1 ½ cups (6 oz/170g) sifted powdered sugar** and **3 Tablespoons hot water** until smooth. Add additional hot water, if needed to reach drizzling consistency.

*Pastry Pizazz, HomeBaking.org*