**PIES AND TARTS STUDY GUIDE**

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

**Period:\_\_\_\_\_**

**Pies**

1. A pie is any dish that has a *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*.
2. Types of Pies
	1. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*
	2. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*
	3. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*
	4. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*

**Cream/Custard Pies**

1. The “*\_\_\_\_\_\_\_\_\_\_\_\_*” in cream pies is usually a *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*.
2. Has *\_\_\_\_\_\_\_\_\_\_\_,* milk, *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*and flavoring.
3. The mixture is cooked until *\_\_\_\_\_\_\_\_\_\_*, then *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*and poured into a *\_\_\_\_\_\_\_\_\_\_\_\_\_*, cooled *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*.
4. Examples: Lemon, *\_\_\_\_\_\_\_\_\_\_\_\_\_*, coconut, butterscotch and *\_\_\_\_\_\_\_\_\_\_*.
5. Need to be *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*.

**Savory Pies**

1. Contain cooked *\_\_\_\_\_\_\_\_*, poultry, *\_\_\_\_\_\_\_\_\_\_\_\_\_\_* or vegetables in a *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*.
2. Usually served as a *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*
3. Example: *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*
4. Need to be *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*.

**Fruit Pies**

1. Whole or sliced *\_\_\_\_\_\_\_\_* is combined with \_\_\_\_\_\_ and a *\_\_\_\_\_* thickener.
2. The *\_\_\_\_\_\_\_\_* of sugar to thickener varies depending on the fruit.
3. The *\_\_\_\_\_\_\_\_\_\_\_\_*and the fruit *\_\_\_\_\_\_\_\_\_\_\_*form into *\_\_\_\_\_\_\_\_\_\_\_*.
4. The thickener congeals the syrup to *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_* as it bakes.
5. Common fruit pie thickeners include: *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*
6. Examples: *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*, strawberry, blueberry
7. Can be stored at *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*.

**Types of Crusts**

1. Single Pie Crust
	1. The crust and filling are *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*.
		1. Pumpkin and pecan pies
	2. The crust is *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*, or blind, and a prepared filling is added later.
		1. Custard and cream pies
	3. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*: A bottom crust baked before filling is added.
2. Double Pie Crust
	1. Divide the dough into *\_\_\_\_\_\_\_\_\_\_*, one slightly larger than the other.
	2. Roll out the *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_* and fit it into the pan.
	3. Make a *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_* as a solid piece or make a lattice top.
	4. Typically *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_* and *\_\_\_\_\_\_\_\_\_\_\_\_\_\_* pies

**Tarts**

1. A *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_* with a *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*.
2. Can be *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*, entrees, or desserts
3. Always *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_* before serving.
4. Examples:
	1. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*
	2. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*
	3. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*

**Ingredients in Pies/Tarts**

1. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*
	1. Helps form the *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_* of the pie.
	2. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*Flour
		1. Used to create a *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_* textured pie.
		2. It is delicate rather than *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*.
		3. Lower in *\_\_\_\_\_\_\_\_\_\_\_\_\_\_* and higher in *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*.
2. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*
	1. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_* and adds flavor.
	2. The *\_\_\_\_\_\_\_\_\_\_\_\_\_* of the type of fat used affects the crusts texture.
	3. Types of fats:
		1. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*
		2. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*
		3. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*
	4. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*-based solid fat
		1. *\_\_\_\_\_\_\_\_\_\_\_\_* melting point that creates a *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*
		2. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_* flavor
3. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*
	1. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_* to the pie crust.
	2. Those crusts used for sweet pies may have *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_* to the dry mixture to *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*.
4. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_*
	1. Helps to form the structure by helping *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*.
	2. *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_* helps keep the fat from *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*.

**Nutrients Found in Pies/Tarts**

1. Pies can *\_\_\_\_\_\_\_\_\_\_\_\_* in healthiness
2. Contents can be anything from *\_\_\_\_\_\_\_\_\_\_\_* to vegetables to *\_\_\_\_\_\_\_\_\_\_* or a mix.
3. Can have varying amounts of *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*
4. The pastry casing is *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*
5. Consume foods like cakes, pies and brownies as an *\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*.