Pies



Learning Intention

- Students are able to explain the History of Pies.
- Students are able to correctly classify different types of pies/pie crusts.
- Students are able to identify different types of fillings for pies.
- Students will be able to explain how to and make pies.



Engage

The History of Pies

Read this Article THEN Write down your 3 Takeaways on how YOU will make the perfect pie crust.
How to make the perfect Pie crust according to Science

1.
2.
3.



Explore

Pies PD Presentation

4 Ed Puzzle Assignments In Google Classroom



Explain

TRUE or FALSE
Delete the sentence if False

Pie crusts are made from four basic ingredients: flour, fat, salt, and water.

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	Flour gives structure to the pastry. Fat makes pie tough because it causes gluten development in flour. Fat adds flakiness because it separates the layers of gluten. Oil and margarine are the two most common fats used to make pie crust. Oil makes pie crust mealy and tender rather than flaky and tender. Water provides moisture to help gluten form and produces steam for flakiness. Salt adds much more to pie crust than flavor. The flour should not be sifted with the salt. The shortening is cut into the flour until it resembles particles the size of salt. Pie dough should be mixed with the hands. A pie crust recipe should always list a specific amount of water. Too much flour will make the pie crust tough. The shortening forms a waterproof coating around the flour particles so that the water doesn't develop too much gluten in the flour. Too much fat makes pie crust tough. Too little fat makes pie crust crumbly. Too much water causes toughness. Too little water makes the dough easier to roll out. Dough that is stretched to fit the pie pan will shrink from the sides while baking. It is all right to reroll the dough if it is not rolled perfectly the first time. Custard, chiffon, and cream pies do not need to be refrigerated and should be used within 6-7 days. Fruit pies are best when eaten within 1-2 days but can be kept up to four days. Fruit pies can be frozen for 9-10 months. They are better if frozen

after baking rather than before baking.

Cream/custard pies freeze very well.

Baked or unbaked pie crusts may be frozen.



Apply

Crisco Pie Crust

Mexican Taco Pie

Quiche

Fruit Pie Recipes



Share and Reflect

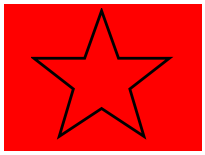
Post a picture and answer the questions about the pies you make here. You should have 2 pies and 2 paragraphs answering these questions (minimum).
What pie did you make? Grade yourself on Taste, Presentation and Creativity. Did you have any struggles when making this pie and pie crust? (time management, pie dough, cleanup, etc.) If you were to make this again, what would you do differently and why?



Assess

Pies and Pastry Quizlet

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Success Criteria Rubric

Developing	Meets Success Criteria	Exceeds
1-2	3-4	5
	• Students are able to explain the History of Pies.	
	• Students are able to correctly classify different types of pies/pie crusts.	
	• Students are able to identify different types of fillings for pies.	
	• Students will be able to explain how and make pies.	
	Students have properly cited their sources (X1)	

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