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Tools:

- Printer
- 8.5" x 11" paper
- Scissors

Directions:

- 1. Print
- 2. Fold paper in half vertically
- 3. Cut along dashed lines

Light, airy pies that contain gelatin and beaten eggs.

01 of 15 E-Flash Cards

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conventional method

Mixing method used for shortened cakes in which fat and sugar are creamed together, the eggs added, and sifted dry ingredients are added alternately with the liquid ingredients.

02 of 15 E-Flash Cards

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Pies that have a baked crust filled with pudding and topped with meringue or whipped cream.

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cream pies

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Pies that contain eggs and milk.

custard pies

	Cookies made by dropping spoonfuls
drop cooking	of dough onto a cookie sheet.
drop cookies	
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	Cakes that contain no fat; sometimes
	called unshortened cakes.
foam cakes	
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	Pies made with fresh, frozen, or
	canned fruit blended with sugar and
fruit pies	cornstarch or flour.
7. die p. 100	
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	Cookies shaped with the hands.
molded cookies	

pressed cookies

Cookies made by pushing dough through a cookie press.

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Mixing method used for shortened cakes in which dry ingredients are sifted into a mixing bowl, the fat and liquid are added, then the eggs are added.

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Cookies formed when dough is shaped into a roll. It is then wrapped tightly and refrigerated. Once it is well chilled, the dough is cut with a knife into thin slices and baked.

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Cookies made by rolling out the dough and cutting it into shapes.

quick-mix method

refrigerator cookies

rolled cookies

	Cakes that contain fat such as butter
	or shortening.
shortened cakes	
	- 0
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	Small pies.
tarts	
cares	
	14 of 15 E-Flash Cards
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	Pockets of pastry dough filled with
	any food used in a pie filling.
turnovoro	
turnovers	
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