

Adventures in Food and Nutrition! © 2012
Chapter 24: Delicious Desserts—Glossary

chiffon pies. Light, airy pies that contain gelatin and beaten eggs.

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.

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

custard pies. Pies that contain eggs and milk.

drop cookies. Cookies made by dropping spoonfuls of dough onto a cookie sheet.

foam cakes. Cakes that contain no fat; sometimes called unshortened cakes.

fruit pies. Pies made with fresh, frozen, or canned fruit blended with sugar and cornstarch or flour.

molded cookies. Cookies shaped with the hands.

pressed cookies. Cookies made by pushing dough through a cookie press.

quick-mix method. 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.

refrigerator cookies. 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.

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

shortened cakes. Cakes that contain fat such as butter or shortening.

tarts. Small pies.

turnovers. Pockets of pastry dough filled with any food used in a pie filling.