

Adventures in Food and Nutrition! © 2012
Chapter 24: Delicious Desserts—Interactive Quiz Questions

- _____ 1. Which mixing method for cakes uses three bowls?
A. Conventional method.
B. Quick-mix method.
C. Foam method.
D. All the above.
- _____ 2. Which of the following is an example of a foam cake?
A. Spice.
B. Chocolate layer.
C. Angel food.
D. Pineapple upside down.
- _____ 3. Cakes baked in dark pans will have light, tender crusts.
A. true
B. false
- _____ 4. A cake is done when it pulls away from the sides of the pan.
A. true
B. false
- _____ 5. Foam cakes should be cooled upside down.
A. true
B. false
- _____ 6. A _____ pan should be used to bake a foam cake.
A. loaf
B. rectangular
C. tube
D. cupcake
- _____ 7. Brownies are an example of a _____ cookie.
A. drop
B. molded
C. rolled
D. bar
- _____ 8. Peanut butter cookies are an example of a _____ cookie.
A. drop
B. molded
C. rolled
D. bar

Name _____ Date _____

- _____ 9. Which type of pie contains gelatin?
- A. Chiffon.
 - B. Cream.
 - C. Custard.
 - D. All the above.
- _____ 10. Which of the following is an example of a custard pie?
- A. Lemon meringue.
 - B. Apple.
 - C. Banana cream.
 - D. Pumpkin.