

## **Adventures in Food and Nutrition! © 2016**

### **Chapter 24: Delicious Desserts—Glossary**

**bar cookies.** Cookies formed by spreading soft cookie dough in a pan, baking, and then cutting once cooled.

**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.