

Cookies

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Crisp Cookies

1. _____ 2. _____

Soft Cookies

1. _____ 2. _____

Chewy Cookies

1. _____ 2. _____

Cookie Spread

Spread is determined by:

1. _____ 4. _____
2. _____ 5. _____
3. _____ 6. _____

Mixing Cookies

1. One-Stage Method: _____
2. Creaming Method: _____

Cookie Types

1. _____ 4. _____
2. _____ 5. _____
3. _____

Baking Cookies

1. Underbake: _____
2. Double Pan: _____

Storing Cookies

1. _____
2. _____

Cakes

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Types of Layer Cakes

1. Pound: _____
2. Sponge or Foam: _____
3. Angel Food: _____
4. Chiffon: _____

5. High-Ratio Layer: _____

Cake Mixing Methods

- | | |
|----------|----------|
| 1. _____ | 4. _____ |
| 2. _____ | 5. _____ |
| 3. _____ | |

TYPE OF CAKE	MIXING METHODS
High-Fat or Shortened Cakes	<ul style="list-style-type: none"> • _____ • _____
Low-Fat or Foam-Type Cakes	<ul style="list-style-type: none"> • _____ • _____ • _____

Panning and Scaling Cakes

1. _____
2. _____
3. _____

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Cakes, continued

Baking Cakes

1. _____ 3. _____

2. _____

4. Determining Doneness

a) _____

b) _____

c) _____

5. Cool: _____

Icing and Buttercreams

1. Icing: _____

2. Types of Buttercream: _____

Icing Cakes

1. _____

2. _____

3. _____

4. _____

5. _____

Storing Cakes

1. _____

2. _____

3. _____

Pies

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Pie Dough Basics

1. _____
2. _____
3. _____
4. _____
5. _____

Types of Pie Dough

1. Flaky: _____
2. Mealy: _____

Mixing Pie Dough

1. _____
2. _____
3. _____

Shaping Pie Dough

1. Scale Dough: _____
2. Dust: _____
3. Roll Out Dough: _____
4. Pan Dough: _____
5. Flute Single-Crust Pies: _____
6. Seal and Flute Two-Crust Pies: _____

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Pies, continued

Baking Pie Shells

1. _____
2. _____
3. _____
4. _____

Pie Fillings

1. _____
2. _____
3. Starches: _____

4. Cream Pie Fillings: _____
5. Custards: _____
6. Soft Pies: _____
7. Chiffon Pies: _____

Baking Pies

1. Bake at: _____
2. For Custard Pies: _____
3. Determine Doneness: _____

Specialty Desserts

Directions: Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Frozen Desserts

1. _____
2. _____
3. _____
4. _____

Custards and Pudding

1. Custard: _____
2. Pudding: _____
3. Stirred Custards: _____
4. Baked Custards: _____

Puddings

1. Starch-Thickened: _____
2. Baked: _____

Bavarians, Chiffons and Mousses

1. Bavarian Cream: _____
2. Chiffons: _____
3. Mousse: _____

Storing and Serving Dessert

1. Any dessert with eggs or cream should be: _____
2. Ice cream and sherbet should be: _____
3. Before serving frozen desserts: _____
