

Fairfield County

Pie Baking Project

Project #1002



Name _____	Age (Jan. 1) _____
Address _____	
Club Name _____	
Advisor Name(s) _____	



Introduction to Pie Making

The purpose of this project book is to help guide 4-H members in learning the art of baking pies. This is a skill that lasts a lifetime. Baking can create many memories with family members and help youth learn family traditions and culture. This project is a way for 4-H members to express their creativity.

Completing this project gives an introduction into a career in Culinary Baking. This project can be taken more than one year, using the same project book.

Objectives: 4-H members will be able to:

- Carry out the basic skills involved in baking pies.
- Produce different pies with flaky crusts.
- Analyze how to correct flaws in the pies produced.
- Become skilled in comparing costs of ingredients and pricing of product.

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Sources for material used in book:

1. Foods, Fifth Edition, An Introductory College Course, Gladys E. Vail, Ruth M.Griswold, Margaret M. Justin, Lucile Rust.
2. Joy of Cooking, 1997. Rombauer I. et al.. Simon & Schuster Inc, New York, NY.
3. <http://www.choosemyplate.gov/>
4. <https://www.tasteofhome.com/recipes>
5. Home Baking Association, www.homebaking.org
6. All photos courtesy of Pixabay – free stock photos; <https://www.stockfreeimages.com/p26/pie-crust.html>

Member's Project Guidelines – Pie Judging at County Fair

Project Guidelines:

1. Before beginning project work, become familiar with the contents of this book.
2. Complete all activities in the category (1st year, 2nd year, Advanced) you have selected, complete your Expense Record, the Leadership/Citizenship/Career activity, Photo Page and Experience Summary Page.
3. Pies are to be delivered to the 4-H Display Barn on Monday morning of fair week between 7:30 a.m. – 10:00 a.m. or may be brought to judging with you on Monday afternoon.
4. Pies, Cakes and Candy projects are judged at the 4-H Display Barn on Monday from 3:30 p.m.- 6:00 p.m. by interview to be considered for placement. Bring your completed project book and either the recipe for the pie (2nd Year and Advanced) or canned pie filling label (1st Year).
5. After judging, one slice of pie will be kept for display and you will take the remainder home with you.
6. Awards will be announced and posted at 7:00 p.m. this same day.

1st Year Pies

1. Prepare a pie using a graham cracker or chocolate cookie ready-made pie crust. Select a pudding filling for the pie and top with your choice of whipped topping.
2. Prepare a pie using a refrigerated, frozen or boxed crust. Select a pudding filling for the pie and top with your choice of whipped topping.
3. Prepare a pie using refrigerated rolled crust. Select a canned filling such as apple, peach, blueberry, etc. to fill the pie. Use a second crust for the top.
4. For judging, bring one pie in an 8” or 9” pie pan (clear glass required) using method number 3 above. You must use a canned fruit filling of your choice.
5. Do NOT bring a pie made with pudding or whipped topping to judging.

2nd Year Pies:

1. Practice by baking 3 different kinds of pies. Examples are: single, double or crumb crust. Try a cream or meringue during practice.
2. For judging, bring one pie made in an 8” or 9” pie pan (clear glass required) with a double crust or a crumb crust.
3. DO NOT bring a pie made with egg (cream, custard, chiffon) or meringue top to judging.

Advanced Pies (3rd Year and Beyond):

1. Practice by baking fruit, custard, cream or chiffon type pies with lattice or cut-out pastry on top of fruit pies, and meringue on custard, cream or chiffon pies.
2. For judging, bring one pie made in an 8” or 9” pie pan (clear glass required) with a lattice OR cut-out crust.
3. DO NOT bring a pie made with egg (cream, custard, chiffon) or meringue top to judging.

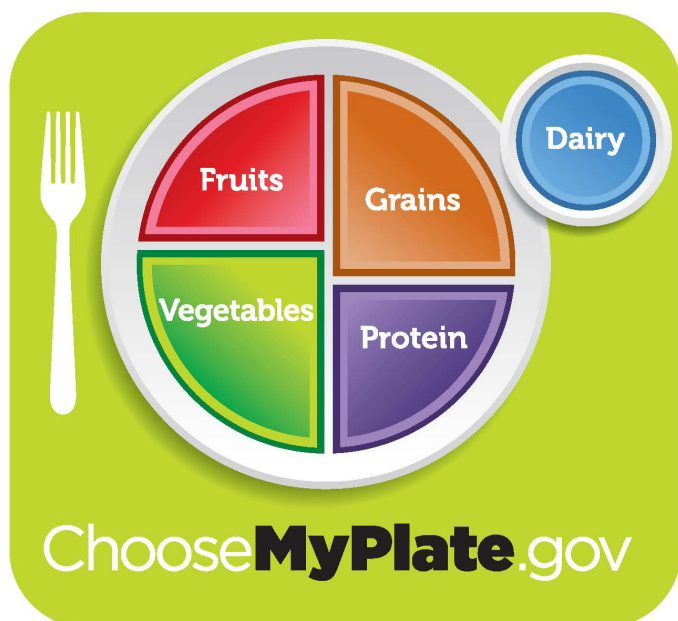
Leadership/Citizenship/Career Activities

Complete **two** of the following activities before coming to judging.

- Prepare a talk, demonstration, or display to tell others about something you learned in your project.
- Take part in a community service project.
- Take the lead in finding a community service project for your club.
- Ask someone to speak to your club on making pies.
- Interview a person who makes pies as their job.
- Help members prepare a club display for county fair.

Plan To Do	Date Completed	Leadership/Citizenship/Career Activity

What's on your plate?



Before you eat, think about what and how much food goes on your plate or in your cup or bowl.

Over the day, include foods from all food groups: vegetables, fruits, whole grains, low-fat dairy products, and lean protein foods.

Grains

Make at least half your grains whole.

Vegetables

Eat more red, orange and dark green vegetables.

Fruits

Make half your plate fruits and vegetables.

Dairy

Switch to skim or 1% milk.

Protein

Vary your protein food choices.

Exercise

Get 60 minutes or more of physical activity each day.

Where is MyPyramid? The MyPlate symbol and food guide system, released by USDA in 2011, replaces MyPyramid, but is based on the same food groups and recommendations. Information about what and how much to eat has not changed.

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THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES



Baking Food Safety 101



6 Simple Baking Food Safety Steps

Find a complete **Baking Food Safety Checklist** on the back.

- 1 STORE** raw flour, baking mixes, dough and eggs separately from ready-to-eat foods.
- 2 BEFORE BAKING**, tie back long hair, clean counters, assemble ingredients and equipment, wash hands, and apron-up.
- 3 KEEP SEPARATE** the measuring, mixing and handling of unbaked batter or dough from cooling, serving and packaging of baked products.
- 4 TEST** baked products with wooden toothpick or cake tester and food thermometer at center to ensure products are completely baked.
- 5 CLEAN** tools, work surfaces and equipment with hot, soapy water or in dishwasher.
- 6 WASH HANDS** before you taste, serve or package baked goods.

Baked Goods Internal Doneness Temperatures

Maximize quality and confirm products are fully baked by reaching these at-center temperatures:

DING! When oven timer indicates product is done, take an internal temperature at the center of the product.

150°F



Cheesecakes
(Remove from oven at 150°F to avoid cracking; temperature should rise to 160°F as it cools)

160°F



Quiche
Meringue pies
Bread pudding
Baked custard
Clafouti
Molten chocolate cakes

165°F



Stuffing & casseroles
Leftovers
Chocolate cream pie
Meat-, cheese- or poultry-filled breads
(Empanadas, pot pies, pasties, calzones, bierocks)

170°-175°F



Custard pies
Fruit pies
Flan
Crème brûlée

190°-210°F



Yeast breads
(Soft rolls 190°F
Crusty bread 210°F)

200°-209°F



Most cakes
(Pound cake 210°F)
Cupcakes
Quick breads
Scones
Biscuits
Pecan pie

After baking: Cool product on wire rack. Wash hands before handling products. Refrigerate egg-rich, cream- or meat-filled baked goods within two hours of baking. Yeast breads are best stored at room temperature or frozen if not eaten in one day.



Baker's Bottom Line for Food Safety: Raw flour, baking mixes, batter and dough are not ready-to-eat. Flour, as well as eggs, must be thoroughly cooked or baked before eating to prevent illness from bacteria in the flour. Wash hands, utensils, and surfaces after mixing and handling batter or dough.



HomeBaking.org

Equipment Needed & Baking Tips for Pies or Specialty Pastries

Pans: glass or aluminum. Glass pie pans will retain heat and cause more browning so you may need to reduce the oven temperature by 25 degrees. Dark pans absorb heat rapidly, bake more quickly and provide more browning than shiny metals which reflect the heat. Using too shiny of a pan can result in a soggy crust. Pie pans range from $\frac{3}{4}$ to $1\frac{1}{2}$ inches deep and come in 8, 9, and 10-inch sizes. The standard 9-inch pie pan works well with most pie recipes.

Pastry Blender: Tool consisting of five or six bowed metal blades for blending flour and fat for flaky pastries. You can also use two knives or your fingers to mix the dough.

Pastry Sheet: Plastic sheet that is used to roll out pastry dough for pies. Put the pastry sheet on the countertop, then place dough ball in the center and roll out.

Rolling Pin: Cylinder (usually wooden) with handles to roll out the pie dough for a crust.

Potholders & Cooling Racks: Think safety in the kitchen and always use mitt potholders when pulling out a hot, bubbling pie. Set pie on a cooling rack to cool.

Fluting: The process of pressing a decorative pattern in the top edge of a pie crust before it is baked.



Baking & Freezing Pies

Baking Pies: Follow the recipe for the pie you are baking. Usually two-crust pies with uncooked fillings are baked at 425°F for 10 minutes then turned down to 350°F for 25-35 minutes or until the fruit is tender. Cooked fillings are baked at 425°F for 25-35 minutes. To avoid fruit filling boiling over, be sure pie pan is not too full. To prevent over-browning of crust, cover pie edges with 1" foil strips. Remember to remove them once the pie has baked and cooled.

Freezing Pies: Pies may be frozen either before or after baking. An unbaked frozen pie usually has a fresher aroma, and fresher flavor than pies baked and then frozen. Some baked frozen pies taste like reheated pies. Custard pies do not freeze well. Meringue on pies tends to toughen and stick to the covering on the pie. Pies that freeze successfully are fruit and mince pies. To bake an uncooked frozen pie, you first need to thaw the pie in the refrigerator. Place thawed pie on the lowest shelf in a 450°F preheated oven for 15 to 20 minutes, then reduce heat to 375°F and bake until done, about 1 hour. Crust may shrink some on a thawed pie during baking.

Ready-Made Pie Crusts (1st Year Only)

There are many ready-made pie crusts on the market. Below is a list of different kinds of crust appropriate for use in the 1st Year project. The brand name is entirely up to the individual. Experiment with different brands and kinds to find your favorite.

1. Graham Cracker/Cookie Crust: This type of crust is available in most groceries. They are pre-formed in the pie pan for ease of use. The cookie version is usually chocolate-cream, chocolate, or shortbread. The graham cracker is most commonly used. Brands include Keebler, Nabisco, Honey Maid and Mi-Del (gluten free).
2. Refrigerated Crust: This type can be found in the refrigerated section of the grocery. The box usually contains two crusts which are rolled in plastic sleeves. The crust is unrolled and put into a pie pan for baking. Pillsbury is a typical brand of refrigerated crust.
3. Frozen Crust: Normally a frozen crust is already in a pie pan for ease of use. It is found in the frozen section of the grocery. After thawing the crust, it is then ready to use. Brands include Pillsbury, Marie Callender's and Mrs. Smith.
4. Bagged or Boxed Crust: Pie crust can be made from a box mix which is found in the baking section at the grocery store. Usually water is the only ingredient added to make the crust. Brands may include Jiffy and Betty Crocker.

Making a Basic Pie Dough

Pastry for Classic Single-Crust Pie¹

1 ¼ cups all-purpose flour

½ teaspoon salt

⅓ cup shortening

4-5 tablespoons of cold water

Directions

1. In a bowl, combine flour and salt; cut in shortening until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Roll out to fit a 9-in. or 10-in. pie plate.
2. Transfer pastry to pie plate. Trim pastry to ½ in. beyond edge of plate; flute edges. Fill or bake shell according to recipe directions.

Nutrition Facts: 1 piece: 144 calories, 8g fat (2g saturated fat), 0 cholesterol, 148mg sodium, 15g carbohydrate (0 sugars, 1g fiber), 2g protein.

Pastry for Double-Crust Pie²

2 cups all-purpose flour

¾ teaspoon salt

⅔ cup shortening

6-7 tablespoons cold water

Directions

1. In a large bowl, combine flour and salt; cut in the shortening until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Divide dough in half so that one ball is slightly larger than the other. Roll out larger ball to fit a 9-in. or 10 in. pie plate.
2. Transfer pastry to pie plate. Trim pastry even with edge. Pour desired filling into crust. Roll out second ball; cut slits into pastry. Position over filling. Trim pastry to 1 in. beyond edge of pie plate. Fold top crust over bottom crust. Flute edges. Bake according to recipe directions.

Nutrition Facts: 1 each: 260 calories, 16g fat (4g saturated fat), 0 cholesterol, 222mg sodium, 24g carbohydrate (1g sugars, 1g fiber), 3 g protein.

¹ <https://www.tasteofhome.com/recipes/pastry-for-classic-single-crust-pie/>

² <https://www.tasteofhome.com/recipes/pastry-for-double-crust-pie/>

Pastry for Double-Crust Pie³

2 cups all-purpose flour

$\frac{2}{3}$ cup shortening

$\frac{3}{4}$ teaspoon salt

6 to 7 tablespoons cold water

Directions

1. In a bowl, combine flour and salt; cut in shortening until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Divide dough in half so one ball is slightly larger than the other.
2. Roll out the larger ball to fit a 9-in. or 10-in. pie plate. Transfer pastry to pie plate. Trim pastry even with edge of plate. Pour desired filling into crust.
3. Roll out second ball; cut slits in pastry. Position over filling. Trim pastry to 1 in. beyond edge of pie plate. Fold top crust over bottom crust. Flute edges. Bake according to recipe directions.

Nutrition Facts: 1 piece: 260 calories, 16g fat (4g saturated fat), 0 cholesterol, 222mg sodium, 24 g carbohydrate (1g sugars, 1g fiber), 3g protein.

Lattice Crust

1. On floured surface, roll dough for top crust into an 11-in. circle. Cut 1-in.-wide strips using a knife or pizza cutter. Lay half the strips across the pie, about 1 in. apart.
2. Fold back every other strip about halfway. Lay a strip of dough across center of pie at a right angle to the other strips. Unfold strips over the center strip.
3. Fold back the alternate strips; place second cross strip in place. Continue to add strips until pie is covered with lattice.
4. Trim all but 1 in. of overlapping dough; fold edges under bottom crust. Pinch dough around edge of pie to form a decorative edge.

Cut-out Crust

1. On a floured surface, roll out top crust for pie dough.
2. Dip small cookie cutter in flour and cut out shapes from crust.
3. Transfer pie crust to top of pie.
4. If desired, “glue” shapes to unbaked top pie crust with dab of egg wash. To make egg wash, beat one egg with one tablespoon water or milk.

³ <https://www.tasteofhome.com/recipes/pastry-for-double-pie-crust/>

Ali's Gluten-Free Pie Pastry⁴

Ingredients for Single-Crust Pie

1 cup gluten-free all-purpose baking flour
1/3 cup ground almonds (*or almond flour*)
3 tablespoons sugar
1/4 teaspoon xanthan gum
6 tablespoons cold butter or margarine, cubed
2 tablespoons beaten egg
1 to 2 tablespoons ice water

Ingredients for Double-Crust Pie

2 cups gluten-free all-purpose baking flour
2/3 cup ground almonds (*or almond flour*)
1/3 cup sugar
1/2 teaspoon xanthan gum
3/4 cup cold butter or margarine, cubed
1 large egg, beaten
3 to 4 tablespoons ice water

Directions

1. In a large bowl, combine the flour, almonds (*almond flour*), sugar, salt and xanthan gum. Cut in the butter until crumbly. Stir in egg. Gradually add water, tossing with fork until dough holds together when pressed.
2. For single-crust pie: Form into a disk and wrap in plastic; refrigerate for 1 hour or until easy to handle.
3. Roll out pastry to fit a 9-in. pie plate. Transfer pastry to pie plate. Trim pastry to 1/2 in. beyond edge of plate; flute edges. Fill or bake shell according to recipe directions.
4. For double-crust pie: Divide dough in half so that one portion is slightly larger than the other; wrap each in plastic. Refrigerate for 1 hour or until easy to handle.
5. Roll out larger portion of dough to fit a 9-in. pie plate. Transfer pastry to pie plate. Trim pastry even with edge of plate. Add filling. Roll out remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in top.
6. Cover edges with foil. Bake pie according to recipe directions, removing foil during the last 15-20 minutes of baking.

Editor's Note (*for gluten free diets*):

Read all ingredient labels for possible gluten content prior to use. Ingredient formulas can change, and production facilities vary among brands. If you're concerned that your brand may contain gluten, contact the company.

Nutrition Facts

1 piece: 172 calories, 11g fat (6g saturated fat), 39mg cholesterol, 141mg sodium, 17g carbohydrate (5g sugars, 2g fiber), 3g protein.

⁴ <https://www.tasteofhome.com/recipes/ali-s-gluten-free-pie-pastry/>

Preparing Fillings and Toppings for Pies:

There are many tasty pie fillings. As you work through this project, start a recipe file for yourself. What is your favorite fruit? Does it make a good pie? What kind of spices does your family like in their pie? What are your family traditions with pies for holidays, birthdays or special occasions? What is your family history or culture with pies? If you can find out, that will give you something to talk to the judge about as you go through the interview at the fair.



Fruit Fillings: Use fresh fruit in season or canned fruit. Make sure you drain the juice off the canned fruit. To thicken the canned fruit, you can use flour, cornstarch or tapioca; check your recipe and follow the directions. You can substitute ingredients. If the recipe calls for flour, you may substitute an equal amount of quick cooking tapioca or half as much cornstarch. These pies can be topped with a second crust, a crumb crust, or for Advanced members - a lattice or cut-out crust.

Cream Fillings: Cream fillings may be made from “scratch” using cornstarch thickening or with a packaged pudding mix. Follow your recipe directions. Cream pies are usually topped with meringue or whipped cream. These pies require that the crust be cooked first. Be sure to prick the bottom and sides with a fork to prevent puffing during baking. Cook the crust in a 425°F oven and bake for 5 minutes. Check the crust, if it is bubbling in any place, press down gently on the area with the back of a spoon. Return the pie crust to the oven and bake another 6 – 8 minutes. The crust should be a light brown. Remove the pie crust from the oven and cool completely before adding the filling. 1st Year members may also use a graham or cookie crust for cream pie.

Meringue: A baked topping for cream pies. For a 9-inch pie, beat three room temperature egg whites with an electric mixer and add ¼ teaspoon of cream of tartar. Continue to beat and add 6 tablespoons of granulated sugar, one tablespoon at a time, beating well between added sugar. This helps the sugar to dissolve and helps to prevent beading. Follow direction on recipe for baking.



Common Meringue problems are beading, weeping, slipping and dryness.

Beating the egg whites to the “soft peak” stage, rather than “stiff peak” stage can prevent some of these problems; also add the meringue to hot filling, not cool.

Make sure you push the meringue to the edge of the pie crust to seal and prevent it from pulling away.

Glazes: The tops of two-crust fruit pies can be glazed for a nice finish. For a shiny top, before baking brush with slightly beaten egg white or milk and sprinkle with sugar, if desired. For golden brown crust, before baking brush with milk, cream, or egg “wash” (mixture of one egg yolk and 1 tablespoon water) and sprinkle with sugar, if desired. For a light brown crust, before baking brush with melted butter then sprinkle with sugar, if desired⁵.

Whipped Topping: To make whipped cream from scratch, place a metal mixing bowl and metal whisk in the freezer for 10 - 15 minutes. Place 2 tablespoons sugar in the mixing bowl and add 1 cup of heavy whipping cream. Whisk just until the cream reaches stiff peaks. Store any unused portion in an airtight container for up to 10 hours. When ready to use, re-whisk for 10 - 15 seconds⁶. Whipped topping may also be purchased.

⁵ Baldwin, D. “Perfect Pies.” (2013). Oklahoma State University Extension

⁶ Recipe courtesy of Alton Brown on www.foodnetwork.com.

Trouble-Shooting Problems with Crusts

Problem	Cause
Tough Crust	Insufficient fat, too much water, over mixing after water added, too much flour on board or too much kneading
Crumbly and Dry Crust	Too little water, too much fat, self-rising flour used, insufficient mixing
Crust Does Not Brown	Too little fat or too much water, too much flour on board, over mixing, rolled too thick, oven temperature too low, crust too thick and not uniform
Soggy Lower Crust	Failure to provide steam vent on upper crust, filling too moist, bottom crust torn or broken, soaked before baking starts, using shiny pie pan, placing pie pan on cookie sheet, oven temperature too low or baking time too short
Shrinks in Pan	Too little fat, too much handling, pastry stretched tightly in pan, dough stored too long in refrigerator, dough uneven in thickness, pastry shell not adequately pricked
Pastry Shell Blisters	Pastry fitted too tightly in pan, not pricked enough, oven temperature too low

Ask yourself these questions about your pie:

1. Are the pie crust edges uniform and golden brown?
2. Is the crust thickness correct?
3. Is the crust adequately cooked?
4. Does the crust have a good flavor?
5. Does the filling hold and not run when cut?
6. Can you taste the freshness of the fruit in the pie, or the flavor in the cream pie?

Characteristics of a Champion Pie

External Appearance	Internal	Flavor
<ul style="list-style-type: none"> • Shape- regular, free from bulges on top or bottom • Surface/crust – uniform browning. • If no meringue or topping – top should be smooth and free from cracks • Meringue - golden brown, free from cracks, light, moist in appearance, adhering to crust around edge of pie (2nd Year and Advanced only) 	<ul style="list-style-type: none"> • Crust Texture – tender but free from tendency to crumble, crisp on the bottom as well as edge • Fruit Filling – well cooked, not dry, but not too juicy • Custard Filling – tender and quivery: keeps angles when cut and does not weep on standing • Cream Filling – smooth, stiff enough to prevent running when cut, but not pasty or rubbery. 	<ul style="list-style-type: none"> • Crust – rich, blended flavor of well-baked ingredients • Filling – should be characteristic for type, free from excessive sweetness or bland flavor, and should not taste like uncooked starch • Meringue Topping – not too sweet. • Whipped Topping – not too sweet to distract from the filling

1st Year Pie Making

Read Member’s Project Guidelines and 1st Year Pie making guidelines on page 2 before starting this project. Remember to make at least 3 practice pies.

Use this chart to record your practice pie

Pie Name #1:	Needs work	Good	Excellent
Crust: uniform browning			
Crust: flaky & tender			
Filling: fruit – tender			
Filling: custard/cream-tender and quivery, keeps shape			
What is the best feature of the pie?			
How could it be improved?			
Pie Name #2:	Needs work	Good	Excellent
Crust: uniform browning			
Crust: flaky & tender			
Filling: fruit – tender			
Filling: custard/cream-tender and quivery, keeps shape			
What is the best feature of the pie?			
How could it be improved?			
Pie Name #3:	Needs work	Good	Excellent
Crust: uniform browning			
Crust: flaky & tender			
Filling: fruit – tender			
Filling: custard/cream-tender and quivery, keeps shape			
What is the best feature of the pie?			
How could it be improved?			

Answer these questions after you have made your three pies:

1. Which pie costs the most to make, and why? (cost of the filling, topping, eggs, flour, shortening or butter, fruit, nuts, etc. - just estimate)

2. Which pies were for a special occasion or a family tradition?

3. Which pies required refrigeration during storage and why?

4. What did you learn from making pies?

2nd Year Pie Making

Read Member’s Project Guidelines and 2nd Year Pie making guidelines on page 2 before starting this project. Remember to make at least 3 practice pies.

Use this chart to record your practice pie

Pie Name #1:	Needs work	Good	Excellent
Crust: uniform browning			
Top crust: smooth, free of cracks			
Crust: flaky & tender			
Meringue: golden brown			
Filling: fruit – tender			
Filling: custard/cream - tender and quivery, keeps shape			
What is the best feature of the pie?			
How could it be improved?			
Pie Name #2:	Needs work	Good	Excellent
Crust: uniform browning			
Top crust: smooth, free of cracks			
Crust: flaky & tender			
Meringue: golden brown			
Filling: fruit – tender			
Filling: custard/cream: tender and quivery, keeps shape			
What is the best feature of the pie?			
How could it be improved?			
Pie Name #3:	Needs work	Good	Excellent
Crust: uniform browning			
Top crust: smooth, free of cracks			
Crust: flaky & tender			
Meringue: golden brown			
Filling: fruit – tender			
Filling: custard/cream - tender and quivery, keeps shape			
What is the best feature of the pie?			
How could it be improved?			

Answer these questions after you have made your three pies:

1. Which pie costs the most to make, and why? (cost of the filling, topping, eggs, flour, shortening or butter, fruit, nuts, etc. - just estimate)

2. Which pies were for a special occasion or a family tradition?

3. Which pies required refrigeration during storage and why?

4. What did you learn from making pies?

Advanced-Fancy Pies (3rd year & beyond)

Read Member's Project Guidelines and Fancy Pie making guidelines on page 3 before starting this project. Remember to make at least **4** practice pies.

Use this chart to record your practice pie

Pie Name #1:	Needs work	Good	Excellent
Crust: uniform browning			
Top crust: smooth, free of cracks			
Crust: flaky & tender			
Meringue: golden brown			
Filling: fruit – tender			
Filling: custard/cream - tender and quivery, keeps shape			
What is the best feature of the pie?			
How could it be improved?			
Pie Name #2:	Needs work	Good	Excellent
Crust: uniform browning			
Top crust: smooth, free of cracks			
Crust: flaky & tender			
Meringue: golden brown			
Filling: fruit – tender			
Filling: custard/cream - tender and quivery, keeps shape			
What is the best feature of the pie?			
How could it be improved?			
Pie Name #3:	Needs work	Good	Excellent
Crust: uniform browning			
Top crust: smooth, free of cracks			
Crust: flaky & tender			
Meringue: golden brown			
Filling: fruit – tender			
Filling: custard/cream - tender and quivery, keeps shape			
What is the best feature of the pie?			
How could it be improved?			
Pie Name #4:	Needs work	Good	Excellent
Crust: uniform browning			
Top crust: smooth, free of cracks			
Crust: flaky & tender			
Meringue: golden brown			
Filling: fruit – tender			
Filling: custard/cream - tender and quivery, keeps shape			
What is the best feature of the pie?			
How could it be improved?			

Continued on next page...

Answer these questions after you have made your four pies:

1. Which pie costs the most to make, and why? (cost of the filling, topping, eggs, flour, shortening or butter, fruit, nuts, etc.- just estimate)

2. Which pies were for a special occasion or a family tradition?

3. Which pies required refrigeration during storage and why?

4. What did you learn from making pies?

Extra Record Charts

Pie Name:	Needs work	Good	Excellent
Crust: uniform browning			
Top crust: smooth, free of cracks			
Crust: flaky & tender			
Meringue: golden brown			
Filling: fruit – tender			
Filling: custard/cream - tender and quivery, keeps shape			
What is the best feature of the pie?			
How could it be improved?			
Pie Name:	Needs work	Good	Excellent
Crust: uniform browning			
Top crust: smooth, free of cracks			
Crust: flaky & tender			
Meringue: golden brown			
Filling: fruit – tender			
Filling: custard/cream - tender and quivery, keeps shape			
What is the best feature of the pie?			
How could it be improved?			
Pie Name:	Needs work	Good	Excellent
Crust: uniform browning			
Top crust: smooth, free of cracks			
Crust: flaky & tender			
Meringue: golden brown			
Filling: fruit – tender			
Filling: custard/cream - tender and quivery, keeps shape			
What is the best feature of the pie?			
How could it be improved?			

Extra Record Charts

Pie Name:	Needs work	Good	Excellent
Crust: uniform browning			
Top crust: smooth, free of cracks			
Crust: flaky & tender			
Meringue: golden brown			
Filling: fruit – tender			
Filling: custard/cream - tender and quivery, keeps shape			
What is the best feature of the pie?			
How could it be improved?			
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Careers in Culinary Baking

Careers related to baking could be a hometown bakery, grocery store bakery, pastry chef at a restaurant, food consultant, a caterer or the local pie maker in your neighborhood. Interview someone you know who bakes pies for profit and decide if that is a career option for you.

Judging Checklist

Have You:

- Read member's project guidelines and the required guidelines for the category you are being judged in.
- Completed Leadership/Citizenship/Career Activity.
- Made all practice pies required in your category.
- Completed all questions and filled in the charts/activities for your category.
- Inserted pictures and completed summary page about your pie baking experience.
- 2nd Year and Advanced Members: Wrote down the recipe on a file card or piece of paper to bring to judging.

Remember to:

- Know your 4-H age and your Club name to complete registration at the county fair.
- Bring homemade pie in a regular (glass required) pie pan.
- Understand that to be considered for a placing you have to participate in the interview judging (see 4-H member handbook).

Evaluation Standards

External Appearance and presentation

- a. Shape of top crust - regular and free from bulges
- b. Top crust uniform in browning – has good color
- c. Free of cracks or spillover of filling
- d. If applicable, design of cutouts is uniform in color and shape
- e. When pie is cut, filling does not run

Internal Texture

- a. Tender crust – free from crumbling
- b. Fruit filling – well cooked (not too juicy or dry)

Pie Flavor

- a. Crust – rich, flaky, and flavors blended well
- b. Filling can taste the fruit or nuts
- c. Not too sweet and not too tart or bland

Chart Your Expense

Use this chart to keep a record of the number of pies you make, the cost, the amount of time spent, and new experiences

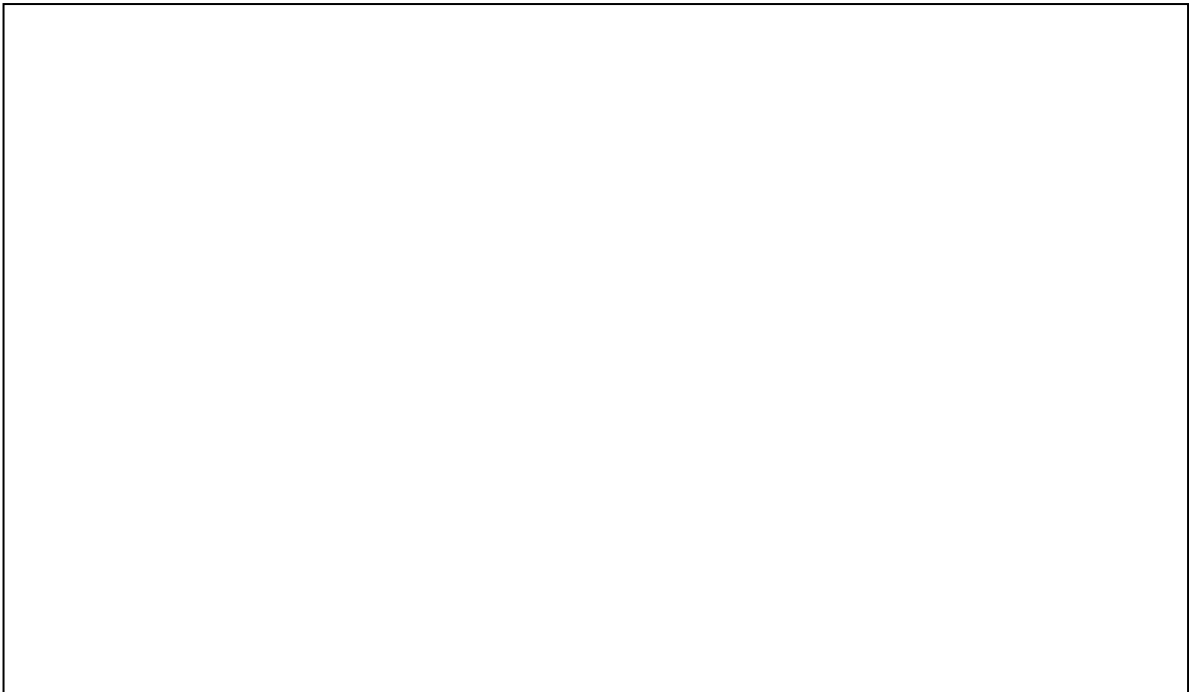
Date	Materials Used	Price of Materials	Time Spent	New Ideas Tried	Results and Comments from Others
Example: 7/17	Apples, Sugar, Flour, Shortening, Salt, Cinnamon	\$4.35	2 hours	Used different recipe for the crust.	Everyone liked the pie; I thought it was too sweet.

Photo Page

(please fill 1 page of photos per year of project)



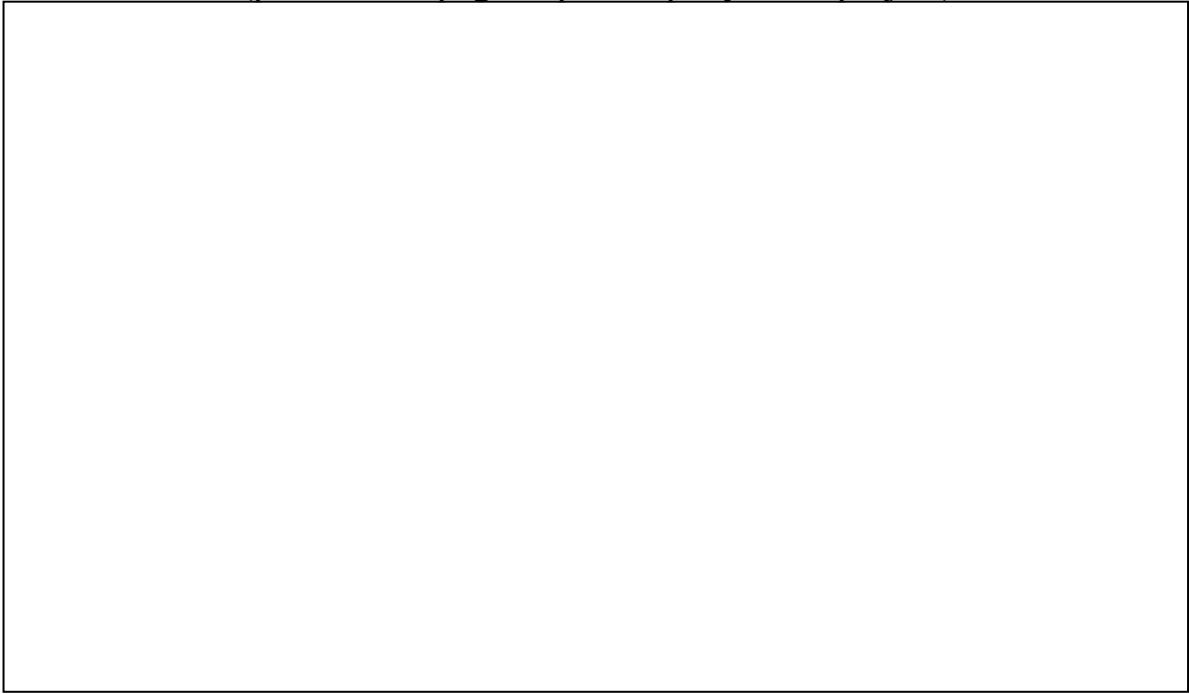
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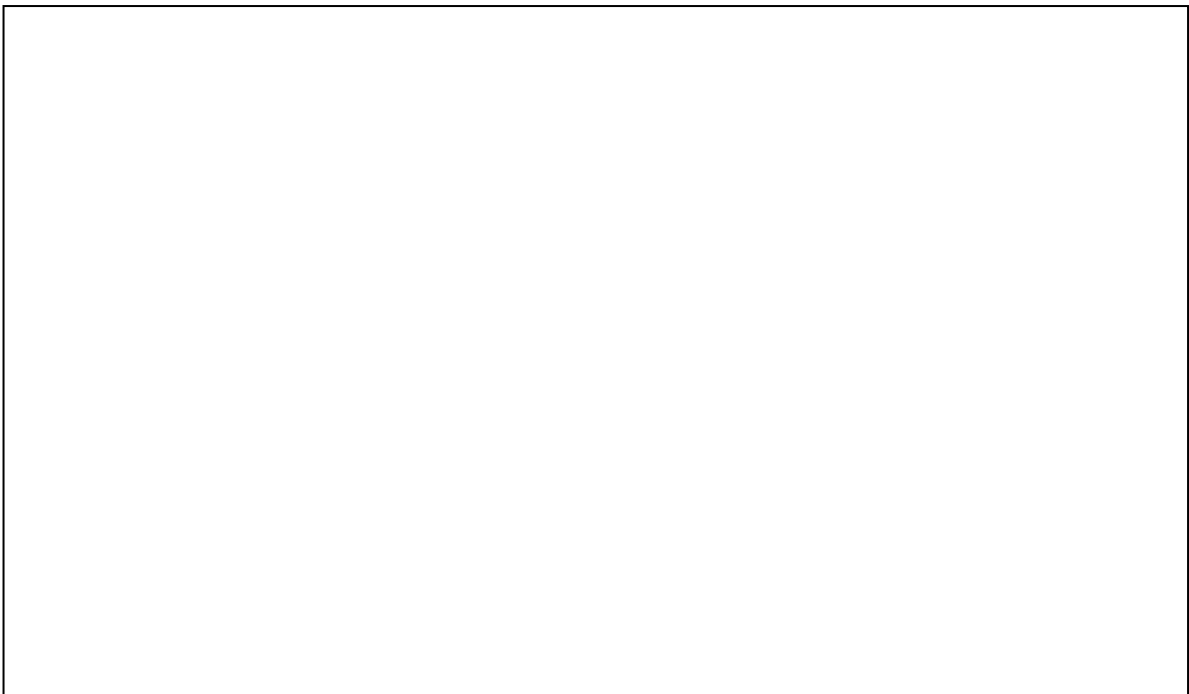
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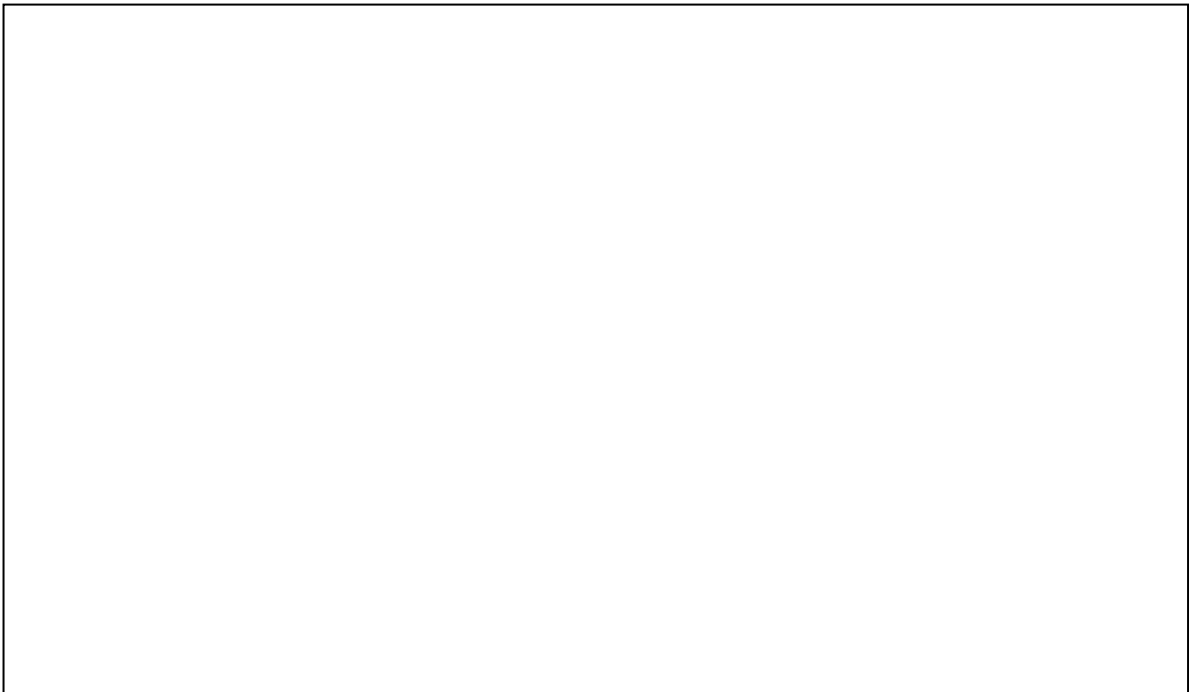
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