

Pie Crust

3/4 cups flour
1/4 teaspoon salt
1/3 cup shortening
1 tablespoon beaten egg
1 1/2 tablespoons ice water
1/2 teaspoon vinegar

Preheat oven to 400°F. Combine flour and salt; using a pastry blender, cut in shortening until the size of peas (do not overblend – it should not be creamed.) Combine egg and water; pour over flour/shortening mixture. Sprinkle vinegar over flour/shortening mixture. Stir lightly with a fork, wooden spoon, or rubber scraper until ball is formed. (May need to use hands to form into ball.) Divide dough into 2 sections. Wrap in wax paper and chill in freezer 5 minutes. On a lightly floured surface, roll out sections into circles about 1/8" to 1/4" thick. Place rolled dough into pie tin. Crimp or flute edge. Pierce crust with fork to prevent puffing. Bake at 400°F for 10-12 minutes or until golden brown. Makes 2 single crust mini-pies or 1 double crust mini-pie.

Chocolate Mousse Pie Filling

3/4 cups plus 2 TBSP heavy whipping cream
3 ounces chocolate, chopped

1. In a double boiler, warm 2 TBSPs of the cream and the chocolate, stirring constantly until chocolate melts. Let mixture cool to room temperature.
2. Beat rest of cream in a bowl with mixer on high speed until soft peaks form. Fold into melted chocolate mixture, until evenly blended.
3. Pour into prepared 5" baked pie shell. Refrigerate and garnish as desired.

EVALUATION

1. What are the four main pastry ingredients & their functions?
2. How should these types of pies be stored?
 - Cream/Custard:
 - Savory (such as pot pie):
 - Fruit:

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Sour Cream Lemon Pie

1 C. sugar
1/4 C. cornstarch
3 lg. egg yolks
1 C. milk
1/4 C. butter
1/4 C. lemon juice
1 Tbsp. grated lemon peel, optional
1 C. sour cream

Mix sugar and cornstarch together in saucepan. Add egg yolks, milk, butter, lemon juice, and peel (optional). Cook over medium heat until thick, stirring constantly to avoid scorching. Cool in ice bath. Stir sour cream into cooled mixture and pour into two 5" baked pie shells. Chill and garnish. Serve with whipped cream, if desired

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