

K#

P#

Group Members		Absent on Lab Day?
☺- Lab Leader		

Ritz "Mock" Apple Pie

Ingredients:

Pastry for two-crust 9-inch pie
 1 roll RITZ Crackers)
 1 ¾ cups water
 2 cups sugar
 2 teaspoons Cream of tartar
 2 tablespoons lemon juice
 Grated peel of 1/2 lemon, zested
 1/2 teaspoon ground cinnamon

Read through the directions/ingredients and:

CIRCLE all of the equipment needed
UNDERLINE all of the cooking techniques

Directions:

1. Make the dough according to the recipe on the back. Split the dough in half and roll it out. Line a 9-inch pie plate and tuck under the crust edges to give it a finished look.
2. Without opening the roll of crackers, crumble them up using your hands. Place cracker crumbs in prepared crust; set aside.
3. Meanwhile, heat water, sugar and Cream of tartar to a boil in saucepan over high heat
4. Drop the heat and simmer (below a boil) for 5 minutes. Add lemon juice and lemon zest
5. Remove from the heat and let cool for at least 10 minutes.
6. Pour syrup over cracker crumbs & sprinkle with cinnamon.
7. Roll out remaining pastry; and create a lattice top following demo instructions. Trim, seal and flute edges to make it look professionally finished!
8. Bake at 425 F for 30 to 35 minutes or until crust is crisp and golden. **Cool completely before serving!**

****Leave a piece of foil labeled K# P# for teacher to cover pie**

Double Pie Crust

1 C vegetable shortening
3 C flour
1 t salt
1 C cold water

1. Mix shortening, flour and salt together with a fork or pastry blender until very crumbly.
2. Add as much water as needed to hold together and mix lightly with a fork.
3. Roll gentle on a floured surface to about 1-2 inches larger than your pie plate.
4. Fold carefully in half and lift into pie plate. Unfold and press into pan.
5. Trim edges with a small knife to about ½ inch larger than the rim of the pan
6. Fold edges under and finish with the fluting of your choice!
7. Optional: Blind bake at 400 degrees for 10-15 minutes or until edges are golden brown

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