



Baking and Pastry

PIE DOUGH/ CRUMBS NEEDED

	Dimensions (height, length, depth, diameter)	Pie Dough Needed at 1/8" thick (with no lip)	Crumb Mixture Needed at 1/8" thick
8" Round Glass			
9" Round Glass			
8" Round Disposable			
9" Round Disposable			
4" Pie Plate			
8" Tart Pan			
9" Tart Pan			
Rectangle Tart Pan			
2" Half Hotel Pan		Line bottom only	Line bottom only
2" Full Hotel Pan		Line bottom only	Line bottom only

<u>Equipment needed</u>	Bowl (s)/ Kitchen Spoons	Plastic foot long ruler
Bench flour	Gloves	Pan for melting butter
Plastic wrap (lots)	Digital ounce scale	
Paring knife	Rolling pin	
The vessels listed above, and any others desired	Bench scrapper	

Instructions:

1. Line vessels with plastic wrap so you do not have to wash them. Line digital ounce scale with plastic wrap.
2. Use a plastic ruler to measure the vessels across both ways, and down, and/or the diameter. Record.

<u>Pie Dough</u>	<u>Crumbs</u>
<ol style="list-style-type: none"> 3. Roll premade dough to 1/8" thick. 4. Cut a shape out of the dough that looks like it will fit in the vessel. Put dough in the vessel and make sure it is smooth and fits snug. Trim excess dough off and remove. 5. Tare scale. Remove dough from vessel and place on the scale. Record in ounces. 6. Reroll dough as necessary. 7. At the end of the activity, check with Chef to see what to do with the dough. 	<ol style="list-style-type: none"> 3. Make a mixture of 3# graham cracker crumbs, 42 oz. granulated sugar, and 18 oz. melted butter. Mix thoroughly to combine. 4. Press mixture evenly into vessel so it is 1/8" thick. 5. Place bowl on scale, and tare. Scoop mixture into bowl. Record in ounces. 6. Reuse crumb mixture as necessary. 7. At the end of the activity, check with Chef to see what to do with the crumb mixture.