

## Effects of Fats on Pie Crusts Follow-Up Questions

1. Is fat a necessary ingredient when making pie crusts? Explain.
2. What is the overall purpose of fat in pastries?
3. Do you think the method you chose to get your crust into the pie plate (roll or press) had an impact on the outcome of your crust? Explain why or why not.
4. What do you think the results would be on your crust if you added too much fat to the recipe?
5. What do you think the results would be on your crust if you didn't add enough fat to the recipe?
6. Which crust do you think was the flakiest, most tender?
7. Which crust do you think had the richest flavor?
8. Which crust do you think tasted the best?
9. Which crust do you think was the best looking?
10. Which crust was your favorite and why?