

Lab Experiment: Effects of Fat in Pie Crusts

Directions: Each lab group will prepare a single pie crust including the *** ingredient in the recipe as listed below. Students will individually sample each group's pie crust and complete the observation chart based on the assignment before completing the follow-up questions.

Each group will prepare the pie crust according to recipe directions, using the following fat:

Group 1: ***butter

Group 2: ***oil

Group 3: ***lard

Group 4: ***shortening

Preparation: Decide as a group the technique you will be using to place the crust in the pie plate. This will either be a rolling method or pressing method so be sure to view the appropriate video. Prepare the pie crust according to the 3-2-1 recipe you were provided. Since you will be blind baking this crust, be sure to watch the video prior to baking so you know what you are doing. After the pie crust is baked and/or filled, sample and evaluate via the chart below for each group's product. Be sure to use descriptive words as you rate the appearance, texture and taste for each crust.

Fat	Butter	Oil	Lard	Shortening
Appearance				
Texture				
Taste				