Name:_____

Instructions

Answer each question below. Points (.)

1. What is the term used to remove lumps out of the flour? (1)

_____

2. Why is the fat cut before adding it to the flour? (1)

_____

3. In your own words state why we only use fingertips when rubbing the fat to flour and how does the flour look after rubbing the fat and flour. (1.5)

_____

_____

4. Describe what happens when the pastry dough is over worked. (2)

_____

_____

5. List three tips when making a pastry. (3)

_____

_____