

Pie-Making Fun



What's your favorite kind of pie? Apple? Pumpkin? Steak and oyster? Pies have been around since the time of the ancient Egyptians—that's why there are so many kinds! And, the first pie recipe was published by the Romans. It was for a Rye-crust goat cheese and honey pie. Today, pies can be found all over the world, and it has also become an American tradition. After all, what's more American than apple pie?

But what is a pie? There are five rules that make a pie:

1. Pies must have a pastry made from grain, wheat, rice, cracker or cookie crumbs.
2. Pies must be baked in an oven at some point (or pseudo baked as in a no-bake pie custard). Pies are not fried, boiled, or steamed—sorry Hostess!
3. Pies must be baked in some form of a dish—metal, ceramic, or glass.
4. Pies must have a bottom crust of some sort of pastry.
5. Pies must have a pastry that comes up on the sides to contain the filling.

How to earn the Pie Making patch the Girl Scout way:

Steps:

1. **Discover**—Learn about the many options you have when it comes to pie.
2. **Connect**—Make a pie—or maybe a few!
3. **Take Action**—Share pie with others!

Materials Needed:

In order to complete this patch, you'll need:

- recipes: you can either go online (with an adult), ask a professional, or talk to your favorite family chef
- ingredients and equipment (rolling pin, pie weights, measuring tools, pie plate, etc.) for a filling and crust recipe of your choice

STEP

1 Getting to know pie, piece by piece.

Research the different parts that make up a pie and the many variations of each. Visit the library, go online (with an adult), talk to a pastry chef, or even a family member who makes awesome pie!

- What are some different kinds of pie crusts, and what are the main ingredients of a crust?
- What can you bake inside a pie? Just about anything! There are four varieties of pie filling: fruit, custard, cream, and savory. Find two examples of each variety.

STEP 2 Bake a pie.

Now that you've learned about the work that goes into a pie, it's time to make your own! Pick a variety of pie, and find a recipe by going online (with an adult), visit the library, or look through a cookbook.

But where to begin? Based on your previous experience, it's always good to try to reach the next level.

- Beginner: Let's start with a cream pie and a crumb crust
- Intermediate: Try a custard pie with a pastry crust
- Advanced: Make a fruit pie like an apple or a peach with a pastry crust • Expert: Shake things up with a savory pie and a hot water crust!

Grab a recipe, and let's get baking!

STEP 3 Share a pie.

Pie is always best when it is served to friends and family—warm, cold, or à la mode!

Share your pie with those you love. Take it to a holiday gathering, plan your own special event, or give it as a gift! **All done?**

CONGRATULATIONS! You've completed all the necessary steps to earn the Pie Making patch.