

Lesson Seven: Baking with Raspberries for Outstanding Flavor, Color and Nutrition with Cheryl Day of Back in the Day Bakery and the Bread Bakers Guild

Name: _____

Date: _____

Title: _____

Organization: _____

1. What type of crust does the chess pie crust have?
 - a. Short
 - b. Puff pastry dough
 - c. Choux
 - d. Flaky
2. What is one of the defining characteristics of a chess pie?
 - a. A double crust
 - b. A meringue base
 - c. A custard base
 - d. A chiffon base
3. In which of the following applications does Cheryl recommend utilizing leftover raspberries to avoid food waste?
 - a. Jam
 - b. Puree
 - c. Sorbet
 - d. Popsicles
4. In baker's percentages, flour is often the ingredient expressed as 100%. Which of the following does Cheryl use as her main ingredient (100%) when using baker's percentages?
 - a. Cornmeal
 - b. Raspberries
 - c. Water
 - d. Butter
5. What medium does Cheryl like to swirl raspberry jam in as a value-added product?
 - a. Vanilla cake
 - b. Cheesecake
 - c. Bread
 - d. Blondies

For CEH certificate, email completed evaluation to leah.sarris@wildhive.com.