

SUGAR PIE

Ingredients

Dough recipe

2½ cups of all-purpose flour
1 cup of cold butter, cut into small cubes
½ teaspoon of salt
ice water

Garniture:

4 cups of brown sugar
3 tablespoons of all-purpose flour
2 cups of evaporated milk
10 tablespoon of butter, melted
2 beaten eggs
1 teaspoon vanilla extract

Dough: Sift the flour and salt. Incorporate the cold butter with your fingers ou with a pastry blender until the mixture is the size of peas. Add the ice weater by spoonfuls and work for 2-3 minutes to form a ball. It is important to work quickly so the butter doesn't soften. Wrap the dough in plastic wrap and refrigerate for several hours.

Filling: Mix the brown sugar and fl our. Stir in the evaporated milk, butter, eggs and vanilla. Mix well. Assembly: On a floured surface, roll out the dough to make a 9 in. pie crust. Place it in a pie plate. Pour in the filling. Bake in a preheated 350 degree F. oven for 30-35 minutes. Serves 8.

ACTIVITIES

1. What is the difference between une pâte brisée, une pâte sablée, une pâte à choux et une pâte feuilletée? Which is used in this recipe? Could you use another type?
2. In what form can you find sugar?
3. Which plants are used to produce sugar?
4. What can you substitute for butter when making a crust?
5. Why is it important to use ice water?