Grading Exercise: Apple Pie

Provide a grade (a number between 1-10) for the following recipe. (10 = best possible grade)

GRADE

Apple Pie Recipe

Ingredients
- 4 pounds apples (peeled, quartered, and cored)
- 1 lemon, & 1 orange (zested)
- Lemon & orange juice
- 1/2 cup sugar, plus 1 teaspoon to sprinkle on top
- 1/4 cup all-purpose flour
- 1 teaspoon salt
- Spices: cinnamon, nutmeg, & allspice
- Dough for pie crust
- 1 egg beaten with 1 tablespoon water, for egg wash

Directions
- Preheat the oven.
- Cut each apple quarter in thirds crosswise and combine in a bowl with the zests, juices, 1/2 cup sugar, flour, salt, cinnamon, nutmeg, and allspice.
- Roll out half the pie dough and drape it over a pie pan to extend about 1/2-inch over the rim. Don't stretch the dough; if it's too small, just put it back on the board and re-roll it.
- Fill the pie with the apple mixture. Brush the edge of the bottom pie crust with the egg wash so the top crust will adhere. Top with the second crust and trim the edges to about 1-inch over the rim. Tuck the edge of the top crust under the edge of the bottom crust and crimp the 2 together with your fingers or a fork. Brush the entire top crust with the egg wash, sprinkle with 1 teaspoon sugar, and cut 4 or 5 slits.
- Place the pie on a pan and bake for 1 to 1 1/4 hours, or until the crust is browned and the juices begin to bubble out. Serve warm.

Do not turn over this sheet until you have assigned a grade!

Adapted from a Barefoot Contessa Family Style recipe posted to the website of Food Network magazine, downloaded 7/20/2011
Apple Pie Rubric:

This purpose of this recipe is to create a general recipe for a traditional American apple pie. This recipe will be included in a cookbook, so it must provide sufficient information for both novice and experienced bakers.

<table>
<thead>
<tr>
<th>Criteria</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Ingredients listed in order of use &amp; amounts indicated</td>
<td>1</td>
</tr>
<tr>
<td>2. Clear &amp; specific step-by-step Instructions</td>
<td>2</td>
</tr>
<tr>
<td>3. Cooking time</td>
<td>2</td>
</tr>
<tr>
<td>4. Oven Temperature</td>
<td>1</td>
</tr>
<tr>
<td>5. Number &amp; size of servings yielded</td>
<td>1</td>
</tr>
<tr>
<td>6. Type &amp; sizes of pans to use</td>
<td>2</td>
</tr>
<tr>
<td>7. Resulting pie flavor</td>
<td>1</td>
</tr>
</tbody>
</table>

Total score: ___/10

Q: Did your grade change from the grade you provided on the front side? What criteria did you use previously to assign the grade (e.g., taste, ingredients, presentation, and accessibility of instructions)?

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