

Grade 7
Reading - Cooking Itinerary

"Making Grandma's Cherry Pie"

Lila excitedly paced the kitchen. Today, she would finally learn to make her grandma's famous cherry pie. Her grandma's pie was legendary in their small town. Its sweet, tangy flavor, combined with a buttery, flaky crust, made it an irresistible treat.

Grandma began by gathering the ingredients. "First, we need fresh cherries," she announced, pulling a big bowl of crimson fruit from the fridge. "Cherries are the heart of this pie. They give it its signature sweet-tart flavor."

Lila nodded, taking notes. "But grandma, why not canned cherries?"

Grandma chuckled, "Fresh cherries give the pie its unique taste. Canned cherries might save time, but they can be overly sweet and miss that natural tang."

After pitting the cherries, they moved on to making the crust. "For the crust, we'll need flour, butter, a little sugar, salt, and water," grandma instructed. She emphasized the importance of using cold butter and water to ensure the crust remained flaky.

As the two worked the dough, Lila noticed her grandma using a technique she hadn't seen before. Instead of rolling out the dough immediately, grandma folded it multiple times. "This," she explained, "creates layers in our crust, making it super flaky."

Once the dough was prepped and divided into two parts, they rolled it out—one for the base and one for the top. Lila spread the cherries on the base, sprinkling sugar and a hint of cinnamon over them.

They sealed the pie with the second rolled-out dough, making tiny incisions on the top for steam to escape. Before placing it in the oven, grandma brushed the top with an egg wash, giving it a beautiful golden hue when baked.

An hour later, the kitchen was filled with the tantalizing aroma of fresh cherry pie. As they took it out, the golden-brown crust glistened. Lila was proud, feeling a connection to generations before her through this humble pie.

Multiple Choice Questions:

1. *What is the primary fruit used in the pie?*
 - a. Apple
 - b. Peach
 - c. Cherry
 - d. Blueberry
2. *Why did Grandma prefer fresh cherries over canned ones?*
 - a. They are less expensive.
 - b. They give a natural tang.
 - c. They have a prettier color.
 - d. They are bigger in size.
3. *Which of these is NOT an ingredient in the crust?*
 - a. Sugar
 - b. Eggs
 - c. Butter
 - d. Flour
4. *Why should the butter and water be cold when making the crust?*
 - a. To make it sweet.
 - b. To ensure a flaky crust.
 - c. To give it a dark color.
 - d. To make it rise.
5. *What technique did Grandma use to make the crust flaky?*
 - a. She folded the dough multiple times.
 - b. She added extra butter.
 - c. She refrigerated it overnight.
 - d. She used a special type of flour.
6. *How many parts was the dough divided into?*
 - a. One
 - b. Two
 - c. Three
 - d. Four
7. *What did Lila sprinkle over the cherries?*
 - a. Salt and pepper.
 - b. Sugar and cinnamon.

- c. *Chocolate and nuts.*
 - d. *Cheese and herbs.*
8. *Why did they make tiny incisions on the top crust?*
- a. *For decoration.*
 - b. *To let steam escape.*
 - c. *To add more cherries.*
 - d. *To make it crispy.*
9. *What was brushed on the pie before baking to give it a golden hue?*
- a. *Water*
 - b. *Melted butter*
 - c. *Egg wash*
 - d. *Olive oil*
10. *How did Lila feel after making the pie?*
- a. *Disappointed*
 - b. *Nervous*
 - c. *Proud*
 - d. *Indifferent*

Answers:

Answer: c) Cherry.

Explanation: The passage mentions the pie as "Grandma's Cherry Pie."

Answer: b) They give a natural tang.

Explanation: Grandma mentioned that canned cherries can be overly sweet and lack the natural tang.

Answer: b) Eggs.

Explanation: The crust ingredients listed were flour, butter, sugar, salt, and water.

Answer: b) To ensure a flaky crust.

Explanation: Cold ingredients help in achieving a flaky texture.

Answer: a) She folded the dough multiple times.

Explanation: This creates layers in the crust.

Answer: b) Two.

Explanation: One for the base and one for the top.

Answer: b) Sugar and cinnamon.

Explanation: This combination is common for sweet pies.

Answer: b) To let steam escape.

Explanation: This prevents the pie from becoming soggy.

Answer: c) Egg wash.

Explanation: An egg wash gives baked goods a shiny, golden appearance.

Answer: c) Proud.

Explanation: The passage states that Lila felt proud and connected to her ancestors through the pie.