Question Sheet



Player copy • Write your answers. The small Q references match the article.

01 Q3
Which spice appears in both of the book's numbered Pompkin recipes?

02 Q4
Which dairy ingredient supplies richness in the first Pompkin recipe?

03 Q5
Which recipe calls for more eggs, the first Pompkin or the second?

04 Q6
What can happen to the center of pumpkin pie when its eggs overcook?

05 Q8
What simple waiting step helps a baked fruit pie hold together when sliced?

06 Q10
What does King Arthur's Old-Fashioned Pecan Pie use in place of corn syrup?

07 Q19
What fat goes into the crust in the NHLBI sweet potato pie recipe?

08 Q20
Between what two sheets does the recipe tell bakers to roll the pastry?

Matching Answer Key



Host copy • Match each number to the player sheet before awarding points.

01 **Ginger.**
Q3 The other named spices differ: the first uses mace and nutmeg, while the second calls for allspice. Ask for the one they share.

02 **Cream.**
Q4 Its companion recipe uses milk. These were already two distinct approaches to a pumpkin filling on the same cookbook page.

03 **The first, with nine eggs.**
Q5 The second uses four. This is a comparison of the two written formulas, so a player need not guess the size of an eighteenth-century pie plate.

04 **It can crack.**
Q6 As the proteins tighten the surface can split. The pie continues to set as heat moves inward after it leaves the oven.

05 **Let it cool fully.**
Q8 The smell can make the wait difficult. The baker's advice points to cooling as one part of getting a neatly set filling.

06 **Brown sugar.**
Q10 The recipe relies on a longer bake along with this sugar. A pecan pie can have the familiar nutty top with more than one filling formula.

07 **Vegetable oil.**
Q19 The formula combines it with milk before the dough is formed into a ball. Other pie crusts can use different fats.

08 **Waxed paper.**
Q20 The top sheet is peeled off before the dough is inverted into the pan. That sequence gives a second clue if the table gets stuck.

Quick Questions and Answers



Read a question aloud, pause for guesses, then share the printed answer.

01 Q1
How does Amelia Simmons's American Cookery spell pumpkin in its recipe heading?
Answer: Pompkin.

02 Q11
What ingredient sits under the sliced fruit in King Arthur's apple butter apple galette?
Answer: Apple butter.

03 Q12
What does the free-form apple galette do without that a traditional pie usually sits in?
Answer: A pie pan.

04 Q14
What gives the purple sweet potato pie in the collection its deep purple color?
Answer: Purple sweet potatoes.

05 Q15
What cookie forms the crust in the collection's pumpkin and cream cheese variation?
Answer: Gingersnaps.

06 Q18
What aromatic seed spice does this sweet potato pie recipe list alongside salt?
Answer: Nutmeg.

Cut-Out Trivia Cards



Cut on dashed borders. Fold each answer strip back before passing the cards.

CARD 01 / ARTICLE Q2

What dark sweetener goes into the second Pompkin recipe?

FOLD BACK / ANSWER

Molasses.

CARD 02 / ARTICLE Q7

Why can a baked apple pie have a gap under its top crust?

FOLD BACK / ANSWER

The apples shrink after the crust sets.

CARD 03 / ARTICLE Q13

What kind of chocolate layer appears in the pecan candy bar tart?

FOLD BACK / ANSWER

Ganache.

CARD 04 / ARTICLE Q17

Which two sugars go into the NHLBI sweet potato pie filling?

FOLD BACK / ANSWER

White sugar and brown sugar.