

CPM Certified Pie Maker Practice Test Questions and Answers

1. What is the ideal internal temperature for a fully baked fruit pie?

- A) 165°F (74°C)
- B) 185°F (85°C)
- C) 200°F (93°C)
- D) 212°F (100°C)

2. Which technique prevents a soggy bottom crust in custard pies?

- A) Pre-baking the crust (blind baking)
- B) Using only cold ingredients
- C) Adding extra flour to the filling
- D) Baking at a higher temperature

3. What is the proper ratio of flour to fat for a standard pie crust?

- A) 1:1 (equal parts)
- B) 2:1 (two parts flour to one part fat)
- C) 3:1 (three parts flour to one part fat)
- D) 4:1 (four parts flour to one part fat)

4. Which thickening agent works best for cherry pie filling?

- A) All-purpose flour
- B) Cornstarch
- C) Tapioca starch
- D) Arrowroot powder

Answers: 1-C 2-A 3-C 4-C

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