

Name _____

Pumpkin Pie Perfection

Multiple Choice Questions

1. What is the first step in making pumpkin pie?
 - A) Mixing the pie filling ingredients
 - B) Rolling out the pie crust
 - C) Preheating the oven
 - D) Refrigerating the pie crust

2. What spices are typically used in pumpkin pie filling?
 - A) Salt and pepper
 - B) Cinnamon, nutmeg, and ginger
 - C) Paprika and cumin
 - D) Basil and oregano

3. How should you prepare the pie crust for a pumpkin pie?
 - A) Leave it in the freezer
 - B) Roll it into a square shape
 - C) Crimp the edges for a decorative finish
 - D) Skip the crust altogether

4. What should you do if the edges of the pie crust start to get too brown during baking?
 - A) Leave them as they are
 - B) Cover them with aluminum foil
 - C) Remove them from the pie
 - D) Add more sugar

5. How should you serve your homemade pumpkin pie?
 - A) With ketchup
 - B) With mayonnaise
 - C) With a dollop of whipped cream
 - D) With hot sauce

