## Do You Know Your Dessert Definitions?

## Try and match these delicious desserts with their proper definition!

Pandowdy Α. A French country dessert that is made by topping a layer of fresh fruit with a batter. Served warm topped with powdered sugar. Most often made with cherries, the dessert may be made with any type of fruit. It can be pudding B. Cobbler or cakelike in texture. A dessert where the crust may be added at the beginning or at the end of baking. The crust is broken just prior to taking it out of the oven so that the Slump juice from the dessert soaks into the small pieces of crust. The dessert has a "dowdy" appearance. Brown Betty D. Created in colonial times, this dessert uses buttered bead crumbs for topping and normally is made with apples. \_G\_\_ An old fashioned dessert topped with biscuit dough and normally made on Clafoutis E the top of the stove. The fruit stews while the biscuit dough steams. A deep dish fruit dessert topped with a thick biscuit crust creating a unique Buckle F "street pattern" on the top of the dessert. An old fashioned dessert from the east coast that is started on the stove and G. Grunt finished in the oven. It normally has a biscuit dough topped with cinnamon. Known as a trick or flip cake this dessert is normally made with blueberries. Η. Crisp The topping for this dish is crumbly when prepared and normally has a butter, flour, and sugar streusel topping. It has a tendency to bubble over in the oven. I. Crumble While mistaken often times for a crumble, this dessert has a crunchy topping



normally made with oatmeal, brown sugar, butter, and spices.