

Ms. Knight's Two Cooking Classes Are Making A Total Of 30 Sweet Potatoes. Each Pie Requires 2 % Sweet Potatoes.

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In the world of baking and culinary arts, few treats evoke the comfort and warmth of sweet potato pies. Recently, Ms. Knight's two engaging cooking classes have come together to produce a remarkable batch of 30 delicious sweet potatoes. This ambitious project not only showcases the skill and creativity of her students but also highlights the importance of precise measurements and ingredient management in baking. Each sweet potato, a delightful twist on the classic pie, requires exactly 2% of sweet potatoes, emphasizing the importance of accurate ingredient calculation for perfect results.

In this article, we will explore the details of Ms. Knight's cooking classes, the process behind making sweet potatoes, the significance of ingredient proportions, and tips for replicating this delicious treat at home. Whether you're a seasoned baker or a beginner, understanding the nuances of pie-making and ingredient balancing is essential for creating mouthwatering desserts.

Overview of Ms. Knight's Cooking Classes and Project

The Two-Class Format

Ms. Knight's cooking classes are renowned for their hands-on approach and focus on both traditional and innovative recipes. The recent collaboration involved two classes working together to produce 30 sweet potatoes, a number that demonstrates teamwork and effective planning.

- Class 1: Focused on preparing the sweet potato filling
- Class 2: Specialized in crust preparation and pie assembly

Participants ranged from culinary students to enthusiastic home bakers, all eager to learn and create in a supportive environment.

The Goal of the Project

The primary aim was to produce 30 high-quality sweet potatoes, ensuring each pie had a consistent flavor and texture. This required meticulous planning, precise measurements, and effective coordination between the two classes.

- Ensuring each pie contains exactly 2% sweet potatoes
- Standardizing the size and shape of each potato
- Maintaining quality and presentation standards

THE SCIENCE BEHIND THE SWEET POTATOPY

UNDERSTANDING THE 2% SWEET POTATOES REQUIREMENT

THE RECIPE'S KEY FEATURE IS THAT EACH SWEET POTATOPY REQUIRES 2% OF SWEET POTATOES RELATIVE TO THE TOTAL WEIGHT OF THE PIE. THIS PERCENTAGE IS CRUCIAL FOR ACHIEVING THE DESIRED FLAVOR, MOISTURE CONTENT, AND TEXTURE.

- WHY 2%?

A PRECISE PERCENTAGE ENSURES CONSISTENCY ACROSS ALL PIES, PREVENTING OVERPOWERING SWEETNESS OR DRYNESS.

- CALCULATING THE SWEET POTATOES NEEDED:

IF THE TOTAL WEIGHT OF A SINGLE PIE IS KNOWN, THEN 2% OF THAT WEIGHT DETERMINES THE AMOUNT OF SWEET POTATOES TO BE USED.

EXAMPLE CALCULATION

SUPPOSE EACH PIE WEIGHS 200 GRAMS.

THE AMOUNT OF SWEET POTATOES PER PIE = 2% OF 200 GRAMS = $0.02 \times 200 = 4$ GRAMS.

THEREFORE, FOR 30 PIES, THE TOTAL SWEET POTATOES REQUIRED ARE:

$30 \times 4 \text{ GRAMS} = 120 \text{ GRAMS}$.

THIS PRECISE CALCULATION ENSURES UNIFORMITY ACROSS ALL PIES, CRITICAL FOR PROFESSIONAL BAKING STANDARDS.

THE PROCESS OF MAKING SWEET POTATOPIES

INGREDIENTS NEEDED

TO MAKE 30 SWEET POTATOPIES, THE FOLLOWING INGREDIENTS ARE GENERALLY REQUIRED:

- SWEET POTATOES (APPROXIMATELY 120 GRAMS BASED ON CALCULATIONS ABOVE)
- PIE CRUSTS (STORE-BOUGHT OR HOMEMADE)
- SUGAR (TO TASTE)
- SPICES SUCH AS CINNAMON AND NUTMEG
- BUTTER OR MARGARINE
- EGGS (FOR BINDING AND GLAZING)
- OPTIONAL TOPPINGS LIKE WHIPPED CREAM OR CARAMEL SAUCE

STEP-BY-STEP PREPARATION

1. PREPARE THE SWEET POTATO FILLING

- ROAST OR BOIL THE SWEET POTATOES UNTIL SOFT.
- MASH THE SWEET POTATOES THOROUGHLY TO ENSURE SMOOTHNESS.
- MIX IN SUGAR, SPICES, BUTTER, AND EGGS, ADJUSTING QUANTITIES TO TASTE.
- MEASURE OUT THE REQUIRED AMOUNT BASED ON THE 2% RULE.

2. PREPARE THE PIE CRUSTS

- ROLL OUT THE DOUGH TO FIT THE PIE PANS.
- PRE-BAKE THE CRUSTS SLIGHTLY IF NEEDED TO PREVENT SOGGINESS.

3. ASSEMBLE THE PIES

- FILL EACH CRUST WITH THE SWEET POTATO MIXTURE, ENSURING UNIFORMITY.
- COVER WITH TOP CRUSTS OR LEAVE OPEN-FACED, DEPENDING ON THE RECIPE STYLE.

4. BAKE THE SWEET POTATOPIES

- BAKE AT AN APPROPRIATE TEMPERATURE (USUALLY AROUND 350°F OR 175°C) UNTIL GOLDEN BROWN.
- CHECK FOR DONENESS BY INSERTING A TOOTHPICK OR KNIFE INTO THE CENTER.

5. FINAL TOUCHES

- LET THE PIES COOL BEFORE SERVING.
- ADD OPTIONAL TOPPINGS FOR PRESENTATION AND EXTRA FLAVOR.

IMPORTANCE OF ACCURATE INGREDIENT MEASUREMENT IN BAKING

WHY PRECISE MEASUREMENTS MATTER

BAKING IS A SCIENCE THAT RELIES HEAVILY ON RATIOS AND PROPORTIONS. SLIGHT DEVIATIONS CAN SIGNIFICANTLY AFFECT THE FINAL PRODUCT'S TEXTURE, FLAVOR, AND APPEARANCE. IN MS. KNIGHT'S PROJECT:

- ENSURING EACH PIE CONTAINS EXACTLY 2% SWEET POTATOES GUARANTEES CONSISTENCY.
- ACCURATE MEASUREMENTS PREVENT ISSUES LIKE SOGGINESS, DRYNESS, OR OVERLY SWEET PIES.

TOOLS FOR ACCURATE MEASUREMENT

TO ACHIEVE PRECISION, BAKERS SHOULD USE:

- DIGITAL KITCHEN SCALES FOR WEIGHT MEASUREMENT
- MEASURING CUPS AND SPOONS FOR VOLUME
- THERMOMETERS TO MONITOR OVEN TEMPERATURE
- QUALITY INGREDIENTS FOR CONSISTENCY

TIPS FOR MAKING PERFECT SWEET POTATOPIES

- **CHOOSE THE RIGHT SWEET POTATOES:** LOOK FOR FIRM, SMOOTH, AND UNIFORM-SIZED SWEET POTATOES FOR EVEN COOKING AND CONSISTENT FILLING.

- **BALANCE THE SPICES:** ADJUST CINNAMON AND NUTMEG TO SUIT PERSONAL TASTE, BUT KEEP IN MIND THE OVERALL SWEETNESS.
- **USE HIGH-QUALITY CRUSTS:** WHETHER HOMEMADE OR STORE-BOUGHT, FLAKY CRUSTS IMPROVE THE FINAL PRESENTATION.
- **PREVENT SOGGINESS:** BLIND BAKE THE CRUST BRIEFLY BEFORE FILLING TO MAINTAIN CRISPNESS.
- **UNIFORM PIE SIZES:** USE A STANDARD-SIZED PIE DISH TO ENSURE EACH SWEET POTATOPY IS CONSISTENT.

SCALING UP PRODUCTION: FROM CLASS TO COMMERCIAL

IF YOU'RE INSPIRED BY MS. KNIGHT'S PROJECT AND WISH TO PRODUCE SWEET POTATOPIES COMMERCIALY OR FOR A LARGE GATHERING, CONSIDER:

- PLANNING INGREDIENT QUANTITIES CAREFULLY BASED ON THE NUMBER OF PIES
- USING COMMERCIAL KITCHEN EQUIPMENT FOR EFFICIENCY
- MAINTAINING STRICT MEASUREMENT PROTOCOLS
- EXPERIMENTING WITH VARIATIONS (E.G., ADDING NUTS OR CARAMEL) TO CREATE UNIQUE FLAVORS

BENEFITS OF LEARNING AND MAKING SWEET POTATOPIES

FOR HOME BAKERS AND CULINARY ENTHUSIASTS

MAKING SWEET POTATOPIES OFFERS SEVERAL ADVANTAGES:

- ENHANCES BAKING SKILLS, ESPECIALLY IN PIE-MAKING
- TEACHES INGREDIENT MEASUREMENT AND PROPORTIONING
- PROVIDES A TASTY TREAT FOR FAMILY AND FRIENDS
- ALLOWS CUSTOMIZATION WITH FLAVORS AND TOPPINGS

FOR PROFESSIONAL BAKERS AND CHEFS

- DEMONSTRATES MASTERY OF PRECISE INGREDIENT BALANCING
- BUILDS CONFIDENCE IN SCALING RECIPES
- ADDS A POPULAR DESSERT TO THEIR MENU OFFERINGS

CONCLUSION

MS. KNIGHT'S SUCCESSFUL COLLABORATION IN HER TWO COOKING CLASSES TO PRODUCE 30 SWEET POTATOPIES HIGHLIGHTS THE IMPORTANCE OF PRECISION, PLANNING, AND CULINARY CREATIVITY. BY UNDERSTANDING THE SIGNIFICANCE OF THE 2% SWEET POTATO REQUIREMENT PER PIE, BAKERS CAN ENSURE CONSISTENCY, QUALITY, AND DELIGHTFUL TASTE IN EVERY SERVING. WHETHER YOU'RE BAKING FOR A SPECIAL OCCASION OR HONING YOUR SKILLS, PAYING ATTENTION TO INGREDIENT MEASUREMENTS AND PROCESS DETAILS WILL ELEVATE YOUR BAKING GAME.

EMBRACE THE ART OF PIE-MAKING, EXPERIMENT WITH FLAVORS, AND ENJOY THE SATISFACTION OF CREATING DELICIOUS SWEET POTATOPIES THAT EVERYONE WILL LOVE. REMEMBER, THE KEY TO PERFECT DESSERTS LIES IN THE DETAILS—MEASURE CAREFULLY, FOLLOW YOUR RECIPE, AND ENJOY THE SWEET REWARDS OF YOUR EFFORTS.

FREQUENTLY ASKED QUESTIONS

HOW MANY SWEET POTATO PIES DOES MS. KNIGHT'S TWO COOKING CLASSES MAKE IN TOTAL?

THEY MAKE A TOTAL OF 30 SWEET POTATO PIES.

HOW MANY SWEET POTATOES ARE NEEDED TO MAKE ONE PIE?

EACH PIE REQUIRES 2% OF A SWEET POTATO.

WHAT DOES 2% OF A SWEET POTATO MEAN IN TERMS OF QUANTITY?

IT MEANS 2% OF A SINGLE SWEET POTATO'S TOTAL WEIGHT, WHICH IS A VERY SMALL FRACTION, LIKELY INDICATING A MEASUREMENT ERROR OR A TYPO.

IF EACH PIE REQUIRES 2% OF A SWEET POTATO, HOW MANY SWEET POTATOES ARE NEEDED TO MAKE 30 PIES?

ASSUMING 2% PER PIE, YOU WOULD NEED $30 \times 2\%$ OF A SWEET POTATO, WHICH AMOUNTS TO 0.6 SWEET POTATOES IN TOTAL.

IS IT PRACTICAL TO USE 2% OF A SWEET POTATO FOR EACH PIE?

NO, TYPICALLY RECIPES MEASURE INGREDIENTS IN WHOLE UNITS OR STANDARD WEIGHTS, SO 2% OF A SWEET POTATO PER PIE IS UNUSUAL AND LIKELY A MISTAKE OR REQUIRES CLARIFICATION.

WHAT IS THE TOTAL AMOUNT OF SWEET POTATOES REQUIRED TO MAKE 30 PIES IF EACH USES 2% OF A SWEET POTATO?

THE TOTAL IS 0.6 SWEET POTATOES, WHICH SUGGESTS ONLY A FRACTION OF A SWEET POTATO IS NEEDED OVERALL.

COULD THERE BE A TYPO IN THE MEASUREMENT '2% SWEET POTATOES'?

YES, IT'S POSSIBLE THAT THE INTENDED MEASUREMENT WAS 2 SWEET POTATOES PER PIE, NOT 2%, AS PERCENTAGES OF A SWEET POTATO ARE IMPRACTICAL.

HOW MANY SWEET POTATOES WOULD BE NEEDED IF EACH PIE REQUIRED 2 SWEET POTATOES INSTEAD OF 2%?

IF EACH PIE REQUIRED 2 SWEET POTATOES, THEN FOR 30 PIES, 60 SWEET POTATOES ARE NEEDED.

WHAT IS THE SIGNIFICANCE OF THE TOTAL OF 30 SWEET POTATO PIES IN THE CONTEXT OF THESE CLASSES?

IT INDICATES THAT MS. KNIGHT'S CLASSES COLLECTIVELY MADE ENOUGH PIES TO SERVE A GROUP, SHOWCASING THEIR COOKING

SKILLS AND THE AMOUNT OF INGREDIENTS USED.

How should the measurement '2%' be interpreted for recipe purposes?

It should likely be clarified or corrected; in recipes, ingredients are usually measured in standard units, so '2%' might be a typo for '2 whole sweet potatoes' or similar.

Additional Resources

Ms. Knight's Two Cooking Classes: A Delicious Journey into Sweet Potatopies

Cooking classes are an excellent way to hone culinary skills, explore new ingredients, and indulge in creative recipes. Recently, Ms. Knight hosted two engaging cooking sessions focused on crafting a delectable treat—Sweet Potatopies. These classes culminated in making a total of 30 mouthwatering sweet potato pies, each requiring 2% sweet potatoes. This review will delve into the intricacies of the classes, the culinary techniques involved, the significance of the ingredient proportions, and overall impressions of the experience.

Introduction to Ms. Knight's Cooking Classes

Ms. Knight is renowned for her approachable teaching style and expertise in comfort foods and baked goods. Her classes are designed to be accessible for both beginners and seasoned cooks, emphasizing hands-on participation, ingredient knowledge, and presentation skills.

Key Highlights of the Classes:

- Interactive Learning Environment: Participants actively engaged in each step.
- Focus on Sweet Potato Recipes: Exploring versatile uses of sweet potatoes beyond side dishes.
- Emphasis on Precision: Understanding ingredient ratios and their impact on texture and flavor.
- Culinary Creativity: Encouragement to personalize recipes and experiment with flavors.

The Art of Making Sweet Potatopies

Sweet Potatopies are essentially sweet potato pies, a comforting dessert with a rich, velvety filling encased in a flaky crust. Ms. Knight's classes dedicated significant time to mastering this classic, with special attention to ingredient proportions, baking techniques, and presentation.

Understanding the Ingredient Proportions

A critical element in baking is ingredient ratio management. Ms. Knight emphasized that each pie requires 2% sweet potatoes, a precise measurement that ensures consistency and optimal flavor.

Clarification of the 2% Sweet Potatoes per Pie:

- The 2% figure refers to the weight of sweet potatoes relative to the total weight of the pie filling.
- Alternatively, it could be interpreted as 2% of the total weight of all ingredients used in each pie, including crust, sugar, spices, and liquids.

- FOR CLARITY, IF EACH PIE'S TOTAL WEIGHT IS, SAY, 500 GRAMS, THEN THE SWEET POTATO COMPONENT WOULD BE APPROXIMATELY 10 GRAMS (2% OF 500 GRAMS).

IMPLICATIONS FOR THE RECIPE:

- ENSURES A BALANCED SWEETNESS AND TEXTURE.
- PREVENTS OVER- OR UNDER-FLAVORING.
- FACILITATES SCALING RECIPES UP OR DOWN WITH PRECISION.

PROCESS BREAKDOWN: MAKING 30 SWEET POTATOPIES

MS. KNIGHT'S CLASSES METICULOUSLY GUIDED PARTICIPANTS THROUGH EACH STAGE:

1. PREPARATION OF SWEET POTATOES:
 - SELECTING THE RIGHT SWEET POTATOES—FIRM, VIBRANT, AND FREE OF BLEMISHES.
 - BAKING OR BOILING TO ACHIEVE A SMOOTH, MASHABLE TEXTURE.
2. CREATING THE FILLING:
 - MASHING THE SWEET POTATOES UNTIL SILKY SMOOTH.
 - INCORPORATING SPICES SUCH AS CINNAMON, NUTMEG, AND GINGER.
 - BALANCING SWEETNESS WITH INGREDIENTS LIKE BROWN SUGAR OR HONEY.
 - ADJUSTING THE FILLING TO MATCH THE 2% SWEET POTATO RATIO.
3. PREPARING THE PIE CRUSTS:
 - DEMONSTRATING FLAKY, BUTTERY CRUST TECHNIQUES.
 - ROLLING OUT DOUGH UNIFORMLY AND FITTING INTO PIE PANS.
4. ASSEMBLING THE PIES:
 - FILLING EACH CRUST WITH THE PREPARED SWEET POTATO MIXTURE.
 - ENSURING EVEN DISTRIBUTION FOR UNIFORM BAKING.
5. BAKING:
 - OPTIMAL OVEN TEMPERATURE AND TIMING FOR PERFECT CRUST AND FILLING.
 - USING TECHNIQUES LIKE EGG WASH FOR GOLDEN CRUSTS.
6. PRESENTATION AND SERVING:
 - GARNISHING OPTIONS—WHIPPED CREAM, NUTS, CARAMEL DRIZZLE.
 - PROPER COOLING TO SET THE FILLING.

TECHNICAL ASPECTS AND CULINARY TECHNIQUES

MS. KNIGHT'S CLASSES NOT ONLY SHOWCASED RECIPE EXECUTION BUT ALSO EMPHASIZED TECHNIQUES THAT ELEVATE THE FINAL PRODUCT.

PRECISION IN INGREDIENT RATIOS

MAINTAINING THE 2% SWEET POTATO RATIO IS VITAL FOR:

- FLAVOR CONSISTENCY: ENSURING EACH PIE HAS A BALANCED SWEETNESS.
- TEXTURE CONTROL: ACHIEVING THE RIGHT MOISTNESS AND CREAMINESS.
- STRUCTURAL INTEGRITY: PREVENTING PIES FROM BECOMING TOO DENSE OR CRUMBLY.

PARTICIPANTS LEARNED HOW TO MEASURE INGREDIENTS ACCURATELY USING SCALES AND MEASURING TOOLS, REINFORCING THE IMPORTANCE OF PRECISION COOKING.

CRUST PREPARATION AND HANDLING

MS. KNIGHT DEMONSTRATED:

- THE IMPORTANCE OF COLD INGREDIENTS FOR FLAKY CRUSTS.
- TECHNIQUES FOR MIXING AND ROLLING DOUGH WITHOUT OVERWORKING.
- PROPER FITTING OF CRUSTS INTO PANS TO AVOID SHRINKAGE OR UNEVEN EDGES.
- BLIND BAKING METHODS TO PREVENT SOGGINESS.

FILLING CONSISTENCY AND FLAVORING

KEY POINTS INCLUDED:

- ACHIEVING A SMOOTH, POURABLE BUT FIRM FILLING.
- BALANCING SPICES TO COMPLEMENT THE SWEETNESS.
- INCORPORATING EGGS AND LIQUIDS TO SET THE FILLING DURING BAKING.

BAKING TECHNIQUES

MS. KNIGHT HIGHLIGHTED:

- PREHEATING THE OVEN TO ENSURE EVEN BAKING.
- USING BAKING SHEETS FOR STABILITY.
- MONITORING THE PIES CLOSELY TO PREVENT OVERBAKING.

OUTCOME AND QUALITY OF THE SWEET POTATOPIES

THE RESULT OF MS. KNIGHT'S CLASSES WAS A BATCH OF 30 BEAUTIFULLY BAKED SWEET POTATO PIES, EACH SHOWCASING:

- A GOLDEN, FLAKY CRUST THAT HOLDS ITS SHAPE.
- A SMOOTH, FLAVORFUL FILLING WITH A PERFECT BALANCE OF SWEETNESS AND SPICE.
- CONSISTENT SIZE AND APPEARANCE, REFLECTING THE PRECISION OF THE PROCESS.
- A TEMPTING AROMA THAT FILLED THE CLASSROOM, ENTICING PARTICIPANTS AND OBSERVERS ALIKE.

PARTICIPANTS EXPRESSED SATISFACTION WITH THEIR ABILITY TO PRODUCE BAKERY-QUALITY PIES AT HOME, FEELING EMPOWERED BY THE TECHNIQUES LEARNED.

EDUCATIONAL VALUE AND PARTICIPANT FEEDBACK

MS. KNIGHT'S CLASSES ARE PRAISED FOR THEIR COMPREHENSIVE APPROACH:

- HANDS-ON EXPERIENCE: PARTICIPANTS ACTIVELY PREPARED EACH COMPONENT.
- INGREDIENT EDUCATION: INSIGHTS INTO SELECTING THE BEST SWEET POTATOES AND SPICES.
- TECHNIQUE MASTERY: FROM DOUGH HANDLING TO BAKING TIMING.
- CUSTOMIZATION TIPS: IDEAS FOR FLAVOR VARIATIONS AND PRESENTATION STYLES.

FEEDBACK FROM PARTICIPANTS HIGHLIGHTED:

- INCREASED CONFIDENCE IN BAKING PIES.
- APPRECIATION FOR THE DETAILED EXPLANATIONS OF PROPORTIONS.
- INSPIRATION TO INCORPORATE SWEET POTATOES INTO OTHER RECIPES.

FINAL THOUGHTS AND RECOMMENDATIONS

MS. KNIGHT'S TWO COOKING CLASSES ON SWEET POTATOPIES ARE A TESTAMENT TO HER EXPERTISE AND PASSION FOR TEACHING. THE METICULOUS FOCUS ON INGREDIENT RATIOS, ESPECIALLY THE 2% SWEET POTATO REQUIREMENT, UNDERSCORES HER COMMITMENT TO PRECISION AND QUALITY. THE PROCESS NOT ONLY RESULTS IN DELICIOUS PIES BUT ALSO IMPARTS VALUABLE SKILLS THAT PARTICIPANTS CAN REPLICATE CONFIDENTLY.

FOR ANYONE INTERESTED IN MASTERING SWEET POTATO DESSERTS OR REFINING THEIR BAKING FUNDAMENTALS, THESE CLASSES OFFER AN ENRICHING EXPERIENCE. THE BLEND OF TECHNICAL KNOWLEDGE, PRACTICAL APPLICATION, AND CREATIVE PRESENTATION MAKES IT AN IDEAL OPPORTUNITY FOR CULINARY GROWTH.

KEY TAKEAWAYS:

- ACCURATE MEASUREMENT OF INGREDIENTS, ESPECIALLY RATIOS, IS CRUCIAL.
- PROPER TECHNIQUE IN DOUGH HANDLING AND BAKING YIELDS PROFESSIONAL RESULTS.
- CREATIVE PRESENTATION ENHANCES THE APPEAL OF HOMEMADE DESSERTS.
- LEARNING FROM AN EXPERIENCED INSTRUCTOR LIKE MS. KNIGHT BOOSTS CONFIDENCE AND COMPETENCE.

IN CONCLUSION, MS. KNIGHT'S CLASSES ON MAKING 30 SWEET POTATOPIES DEMONSTRATE THE BEAUTY OF PRECISION IN BAKING, THE VERSATILITY OF SWEET POTATOES, AND THE JOY OF CREATING COMFORTING DESSERTS FROM SCRATCH. WHETHER YOU'RE A HOME COOK OR ASPIRING PASTRY CHEF, HER APPROACH CAN ELEVATE YOUR SKILLS AND INSPIRE FUTURE CULINARY ADVENTURES.

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