

INDEX

Card No.....		Card No.	
I 001 00	Pie Crust	I 010 00	Apple Cobbler
I 001 01	Pie Crust (Dough Rolling Machine)	I 010 01	Peach Cobbler
I 001 02	Pie Crust (Manual Mixing Method)	I 010 02	Blueberry Cobbler
I 002 00	Graham Cracker Crust	I 010 03	Cherry Cobbler
I 002 01	Graham Cracker Crust (Preformed Crust)	I 010 04	Streusel-Topped Apple Cobbler
I 003 00	Mincemeat Pie	I 011 00	Chocolate Mousse Pie
I 004 00	Egg and Milk Wash	I 012 00	Sweet Potato Pie
I 004 01	Egg and Water Wash	I 013 00	Pumpkin Pie
I 004 02	Milk and Water Wash	I 014 00	Pineapple Pie (Canned Pineapple-Cornstarch)
I 005 00	Meringue	I 015 00	Berry Pie (Frozen Berries-Cornstarch)
I 005 01	Meringue (Dehydrated)	I 015 01	Blueberry Pie (Frozen Blueberries)
I 006 00	Vanilla Cream Pie	I 017 00	Blueberry Pie (Canned Blueberries-Cornstarch)
I 006 01	Banana Cream Pie	I 017 01	Blueberry Pie (Prepared Filling)
I 007 00	Vanilla Cream Pie (Dessert Powder, Instant)	I 019 00	Butterscotch Cream Pie (Dessert Powder, Instant)
I 007 01	Strawberry Glazed Cream Pie (Instant)	I 020 00	Peach Pie (Frozen Peaches-Cornstarch)
I 007 02	Coconut Cream Pie (Instant)	I 022 00	Cherry Pie (Canned Cherries-Cornstarch)
I 007 03	Pineapple Cream Pie (Instant)	I 022 01	Cherry Pie (Pie Filling, Prepared)
I 008 01	Dutch Apple Pie (Canned Apples-Cornstarch)	I 024 00	Peach Pie (Canned Peaches-Cornstarch)
I 008 02	French Apple Pie (Canned Apples-Cornstarch)	I 024 01	Peach Pie (Prepared Pie Filling)
I 009 00	Apple Pie (Canned Apples-Cornstarch)	I 026 00	Creamy Coconut Pie
I 009 01	Apple Pie (Prepared Pie Filling)	I 026 01	Creamy Banana Coconut Pie
I 009 02	Dutch Apple Pie (Prepared Pie Filling)		

I. DESSERTS (PASTRY AND PIES) No. 0 (1)

Card No.		Card No.
I 026 02	Ambrosia Pie	
I 027 00	Cherry Crumble Pie	
I 028 00	Chocolate Cream Pie	
I 028 01	Chocolate Cream Pie (Dessert Powder, Instant)	
I 029 00	Chocolate And Vanilla Cream Pie (Instant)	
I 030 00	Fried Apple Pie	
I 030 01	Fried Lemon Pie	
I 030 02	Fried Cherry Pie	
I 030 03	Fried Peach Pie	
I 030 04	Fried Blueberry Pie	
I 031 00	Pecan Pie	
I 031 01	Walnut Pie	
I 032 00	Lemon Chiffon Pie	
I 032 01	Pineapple Chiffon Pie	
I 032 02	Strawberry Chiffon Pie	
I 033 00	Lemon Meringue Pie	
I 033 01	Lemon Meringue Pie (Pie Filling Prepared)	
I 034 00	Fruit Turnovers	
I 035 00	Fruit Dumplings	
I 500 00	Key Lime Pie	
I 800 00	Pies, Frozen	
I 801 00	Elephant Ears (Frozen Puff Pastry)	

MAKING ONE-CRUST PIES**BAKED PIE SHELLS**

1. **PREPARE AND DIVIDE DOUGH:** Prepare 1/2 recipe Pie Crust (Recipe No. I-1). Divide dough into thirteen 7-1/2 oz pieces; place on lightly floured board.
2. **ROLL DOUGH:** Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together.
3. **PLACE DOUGH IN PAN:** Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough.
4. **REMOVE EXCESS DOUGH:** Trim ragged edges about 1/2 inch beyond edge of pan using knife or spatula. (Incorporate excess dough into next crust, if needed). Fold extra dough back and under; crimp with the thumb and forefinger to make a high fluted edge. Dock or prick dough on bottom and sides to prevent puffing during baking. If available, place an empty pie pan inside of shell before baking to help prevent shrinking and puffing.
5. **BAKE:** Bake at 450° F. about 10 minutes or until golden brown or in 400° F. convection oven 8 to 10 minutes or until golden brown on high fan, open vent.
6. **FILL CRUST:** Fill as specified on individual recipe card.

UNBAKED SHELL

1. Follow Steps 1 through 4; omit docking or pricking of dough in Step 4.
2. Fill and bake according to instructions on specified recipe.

MAKING TWO-CRUST PIES

1. **PREPARE AND DIVIDE DOUGH:** Prepare 1 recipe Pie Crust (Recipe No. I-1). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board.
2. **ROLL DOUGH:** Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together.
3. **BOTTOM CRUST:** Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough.
4. **FILL CRUST:** Fill as specified on individual recipe card.
5. **TOP CRUST:** Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly.
6. **REMOVE EXCESS DOUGH:** Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough.
7. **SEAL PIE:** Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge.
8. **WASHED TOP:** For a washed top, brush pies with appropriate wash as follows:
Egg and Milk Wash - This wash is used for fruit pies (apple, blueberry, cherry, peach, pineapple) that are baked 30 to 35 minutes. It **SHOULD NOT** be used for pies requiring longer baking time as the crust will brown excessively. See Recipe No. I-4.
Egg and Water Wash - This wash is used for berry and mincemeat pies that are baked 40 to 45 minutes. It **SHOULD NOT** be used for pies that are baked 30 to 35 minutes as the crusts will be too pale. Allow glaze to dry on crust before baking to eliminate dark spots. See Recipe No. I-4-1.
9. **BAKE:** Bake as specified on individual recipe card.

PIE CRUST

Yield 100

Portion 1 Crust

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
995 cal	92 g	12 g	64 g	0 mg	808 mg	19 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
SALT
SHORTENING
WATER,COLD

Weight

6-7/8 lbs
1-7/8 oz
3-5/8 lbs
2-1/8 lbs

Measure

1 gal 2-1/4 qts
3 tbsp
2 qts
1 qts

Issue**Method**

- Sift together flour and salt in mixer bowl.
- Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance.
- Add water; mix at low speed 1 minute until dough is just formed.
- Chill dough for at least 1 hour for ease in handling.
- DIVIDE DOUGH:** Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. **ROLL DOUGH:** Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. **BOTTOM CRUST:** Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. **TOP CRUST:** Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. **REMOVE EXCESS DOUGH:** Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. **SEAL PIE:** Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. **WASHED TOP:** For a washed top, brush pies with appropriate wash as follows: Egg and Milk Wash - This wash is used for fruit pies (apple, blueberry, cherry, peach, pineapple) that are baked 30 to 35 minutes. It SHOULD NOT be used for pies requiring longer baking time as the crust will brown excessively. Egg and Water Wash - This wash is used for berry and mincemeat pies that are baked 40 to 45 minutes. It SHOULD NOT be used for pies that are baked 30 to 35 minutes as the crusts will be too pale. Allow glaze to dry on crust before baking to eliminate dark spots. **BAKING INSTRUCTIONS FOR COOKED PIES:** Bake as specified on individual recipe card. **BAKING INSTRUCTIONS FOR UNCOOKED PIES:** Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.

Notes

- Pie crust mix may be used. Omit steps 1 through 3. Follow manufacturer's directions for preparation. Follow steps 4 and 5. Quantity of pie crust mix required: 5 pounds pie crust mix yields 13-one crust pies; 10 pounds pie crust mix yields 13-two crust pies.

PIE CRUST (DOUGH ROLLING MACHINE)

Yield 100

Portion 1 Crust

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
982 cal	87 g	14 g	65 g	0 mg	1260 mg	28 mg

Ingredient

FLOUR,WHEAT,BREAD
 FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 SUGAR,GRANULATED
 MILK,NONFAT,DRY
 SHORTENING
 WATER,COLD

Weight

4-1/2 lbs
 2-1/8 lbs
 3 oz
 1-1/3 oz
 2/3 oz
 3-5/8 lbs
 1-7/8 lbs

Measure

3 qts 3 cup
 1 qts 3-1/2 cup
 1/4 cup 1 tbsp
 3 tbsp
 1/4 cup 1 tbsp
 2 qts
 3-1/2 cup

Issue**Method**

- 1 Combine sifted bread flour, sifted general purpose flour, salt, granulated sugar and nonfat dry milk in mixer bowl.
- 2 Add shortening to dry ingredients. Using pastry knife attachment, mix at low speed 30 seconds or until shortening is evenly distributed and mixture is granular in appearance.
- 3 Add water; mix at low speed 1 minute until dough is just formed.
- 4 Chill dough for at least 1 hour, preferably 24 hours, at 40 F. for ease in handling. Follow the equipment manufacturer's instructions for feeding/loading the dough into the machine.
- 5 **DIVIDE DOUGH:** Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. **ROLL DOUGH:** Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. **BOTTOM CRUST:** Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. **TOP CRUST:** Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. **REMOVE EXCESS DOUGH:** Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. **SEAL PIE:** Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. **WASHED TOP:** For a washed top, brush pies with appropriate wash as follows: Egg and Milk Wash - This wash is used for fruit pies (apple, blueberry, cherry, peach, pineapple) that are baked 30 to 35 minutes. It **SHOULD NOT** be used for pies requiring longer baking time as the crust will brown excessively. Egg and Water Wash - This wash is used for berry and mincemeat pies that are baked 40 to 45 minutes. It **SHOULD NOT** be used for pies that are baked 30 to 35 minutes as the crusts will be too pale. Allow glaze to dry on crust before baking to eliminate dark spots. **BAKING INSTRUCTIONS FOR COOKED PIES:** Bake as specified on individual recipe card. **BAKING INSTRUCTIONS FOR UNCOOKED PIES:** Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.

PIE CRUST (MANUAL MIXING METHOD)

Yield 100

Portion 1 Crust

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
995 cal	92 g	12 g	64 g	0 mg	808 mg	19 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
SALT
SHORTENING
WATER,COLD

Weight

6-7/8 lbs
1-7/8 oz
3-5/8 lbs
2-1/8 lbs

Measure

1 gal 2-1/4 qts
3 tbsp
2 qts
1 qts

Issue**Method**

- 1 Sift together flour and salt in mixer bowl.
- 2 Add shortening to dry ingredients. Cut or rub shortening until evenly distributed and granular in appearance.
- 3 Sprinkle half of water over flour mixture and mix. Sprinkle remaining water and mix until dough is just formed.
- 4 Chill dough for at least 1 hour for ease in handling.
- 5 **DIVIDE DOUGH:** Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. **ROLL DOUGH:** Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. **BOTTOM CRUST:** Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. **TOP CRUST:** Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. **REMOVE EXCESS DOUGH:** Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. **SEAL PIE:** Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. **WASHED TOP:** For a washed top, brush pies with appropriate wash as follows: Egg and Milk Wash - This wash is used for fruit pies (apple, blueberry, cherry, peach, pineapple) that are baked 30 to 35 minutes. It **SHOULD NOT** be used for pies requiring longer baking time as the crust will brown excessively. Egg and Water Wash - This wash is used for berry and mincemeat pies that are baked 40 to 45 minutes. It **SHOULD NOT** be used for pies that are baked 30 to 35 minutes as the crusts will be too pale. Allow glaze to dry on crust before baking to eliminate dark spots. **BAKING INSTRUCTIONS FOR COOKED PIES:** Bake as specified on individual recipe card. **BAKING INSTRUCTIONS FOR UNCOOKED PIES:** Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.

GRAHAM CRACKER CRUST

Yield 100

Portion 1 Crust

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
1181 cal	144 g	9 g	65 g	0 mg	1380 mg	50 mg

Ingredient

MARGARINE
 CRACKERS, GRAHAM, CRUMBS
 SUGAR, GRANULATED

Weight

1-7/8 lbs
 3-5/8 lbs
 1-1/3 lbs

Measure

3-3/4 cup

 3 cup

Issue**Method**

- 1 Grind graham crackers or crush on board with rolling pin. Combine butter or margarine, crumbs, and sugar in mixer bowl. Mix at low speed until well blended, about 2 minutes.
- 2 Place about 8 ounces or 1-3/4 cups crumb mixture in each pie pan. Press firmly into an even layer against bottom and sides of each pan.
- 3 Chill at least 1 hour before filling is added.

Notes

- 1 For a firmer shell, omit Step 3; using a convection oven, bake at 325 F. for 7 minutes or until lightly browned on low fan, open vent.
- 2 4 lb 1 oz (13-5 oz) preformed graham cracker crusts may be used.

GRAHAM CRACKER CRUST (PERFORMED CRUST)

Yield 100

Portion 1 Crust

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
716 cal	88 g	5 g	38 g	14 mg	313 mg	57 mg

Ingredient

PIE CRUST PREFORMED

Weight

4 lbs

Measure

Issue

Method

- 1 Use 13-5 oz preformed crusts per 100 portions.

MINCEMEAT PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
330 cal	42 g	3 g	17 g	0 mg	236 mg	11 mg

Ingredient

PIE CRUST
 PIE FILLING,MINCEMEAT,CANNED
 APPLES,CANNED,DRAINED,CHOPPED
 SUGAR,GRANULATED

Weight

13-1/3 lbs
 4-1/2 lbs
 11-3/4 oz

Measure

26 each
 1 gal 2-2/3 qts
 2 qts 1 cup
 1-5/8 cup

Issue**Method**

- 1 DIVIDE DOUGH: Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. (Step 2/3). TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. WASHED TOP: For a washed top, brush pies with appropriate wash as follows: Egg and Milk Wash - This wash is used for fruit pies (apple, blueberry, cherry, peach, pineapple) that are baked 30 to 35 minutes. It SHOULD NOT be used for pies requiring longer baking time as the crust will brown excessively. Egg and Water Wash - This wash is used for berry and mincemeat pies that are baked 40 to 45 minutes. It SHOULD NOT be used for pies that are baked 30 to 35 minutes as the crusts will be too pale. Allow glaze to dry on crust before baking to eliminate dark spots. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Combine mincemeat, apples, and sugar; mix until well blended.
- 3 Pour 3-1/2 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.
- 4 Bake at 425 F. for 45 minutes or until lightly browned.
- 5 Cut 8 wedges per pie.

EGG AND MILK WASH

Yield 100

Portion 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
91 cal	3 g	8 g	5 g	215 mg	96 mg	91 mg

Ingredient

MILK, NONFAT, DRY
 WATER
 EGGS, WHOLE, FROZEN

Weight

1/2 oz
 12-1/2 oz
 4-2/3 oz

Measure

3 tbsp
 1-1/2 cup
 1/2 cup 2/3 tbsp

Issue**Method**

- 1 Combine milk and water; mix until thoroughly blended.
- 2 Add eggs; whip until well blended.
- 3 Brush on pies. Allow to dry before baking. CCP: Refrigerate at 41 F. or lower until ready for use.

Notes

- 1 This wash will cover 13 to 15 2-crust pies that are baked 30 to 35 minutes, primarily fruit pies (apple, blueberry, cherry, peach, pineapple). It SHOULD NOT be used for pies requiring longer baking time as the crust will brown excessively.

EGG AND WATER WASH

Yield 100

Portion 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
120 cal	1 g	10 g	8 g	350 mg	113 mg	51 mg

IngredientEGGS,WHOLE,FROZEN
WATER**Weight**7-5/8 oz
1 lbs**Measure**3/4 cup 2-1/3 tbsp
2 cup**Issue****Method**

- 1 Combine eggs with water. Whip until well blended.
- 2 Brush on pies. Allow to dry before baking. CCP: Refrigerate at 41 F. or lower until ready for use.

Notes

- 1 Use on 2-crust pies (berry and mincemeat), bake 40 to 50 minutes. To prevent dark spots, allow wash to dry on crust before baking. This wash is used for berry and mincemeat pies. It SHOULD NOT be used for pies that are baked 30 to 35 minutes as the crusts will be too pale.

MILK AND WATER WASH

Yield 100

Portion 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
36 cal	5 g	4 g	0 g	2 mg	59 mg	125 mg

Ingredient

MILK,NONFAT,DRY
WATER,WARM

Weight

7/8 oz
14-7/8 oz

Measure

1/4 cup 2-2/3 tbsp
1-3/4 cup

Issue**Method**

- 1 Combine nonfat dry milk and warm water. Mix well.
- 2 Use only this wash on turnovers; allow to dry before baking. Do not use this wash on 2-crust pies.

DESSERTS (PASTRY AND PIES) No.I 005 00
MERINGUE

Yield 100

Portion 2-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
401 cal	93 g	9 g	0 g	0 mg	406 mg	6 mg

Ingredient

EGG WHITES
 SUGAR,GRANULATED
 SALT
 EXTRACT,VANILLA

Weight

2-3/8 lbs
 2-2/3 lbs
 1/3 oz
 1/3 oz

Measure

1 qts 1/2 cup
 1 qts 2 cup
 1/4 tsp
 3/8 tsp

Issue

Method

- 1 Using a whip, beat egg whites at high speed in mixer bowl until foamy, about 3 minutes.
- 2 Add sugar a little at a time; beat well at medium speed after each addition. Beat at high speed until stiff peaks are formed, about 6 minutes.
- 3 Add salt and vanilla; blend.
- 4 Spread about 2-1/2 cups meringue over warm pie filling, about 122 F. in each pan. Meringue should touch inner edge of crust all around and completely cover top of pie. Leave meringue somewhat rough on top.
- 5 Bake at 350 F. for 16 to 20 minutes or until lightly browned. CCP: Hold for service at 41 F. or lower.

MERINGUE (DEHYDRATED)

Yield 100

Portion 2-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
225 cal	56 g	2 g	0 g	0 mg	31 mg	74 mg

Ingredient

MERINGUE POWDER
 WATER,COLD
 SUGAR,GRANULATED

Weight

3-3/8 oz
 1-5/8 lbs
 1-1/2 lbs

Measure

3/4 cup
 3 cup
 3-3/8 cup

Issue**Method**

- 1 Add water to mixer bowl; add meringue powder.
- 2 Using whip, mix at low speed 1 minute or until powder is dissolved. Beat at high speed until stiff peaks form, about 5 minutes.
- 3 Gradually add granulated sugar beating at high speed 1 minute or until meringue is glossy.
- 4 Spread about 2-1/2 cups meringue over warm pie filling, about 122 F. in each pan. Meringue should touch inner edge of crust all around and completely cover top of pie. Leave meringue somewhat rough on top.
- 5 Bake 16 to 20 minutes at 350 F. or until lightly browned.

VANILLA CREAM PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
326 cal	38 g	4 g	17 g	46 mg	268 mg	49 mg

Ingredient

PIE CRUST

MILK,NONFAT,DRY

WATER,WARM

SUGAR,GRANULATED

SALT

CORNSTARCH

SUGAR,GRANULATED

WATER,COLD

EGGS,WHOLE,FROZEN

MARGARINE

EXTRACT,VANILLA

Weight

10-3/8 oz

11-7/8 lbs

1-1/2 lbs

3/4 oz

13-1/2 oz

1-7/8 lbs

3-1/8 lbs

2-1/3 lbs

14-7/8 oz

2-1/8 oz

Measure

13 each

1 qts 3/8 cup

1 gal 1-2/3 qts

3-3/8 cup

1 tbsp

3 cup

1 qts 1/8 cup

1 qts 2 cup

1 qts 3/8 cup

1-7/8 cup

1/4 cup 1 tbsp

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Reconstitute milk. Add sugar and salt; heat to just below boiling. DO NOT BOIL.
- 3 Combine cornstarch, sugar and water; stir until smooth. Add gradually to hot mixture. Cook at medium heat, stirring constantly, about 10 minutes until thickened.
- 4 Stir about 1 quart of hot mixture into eggs. Slowly pour egg mixture into remaining hot mixture; heat to boiling, stirring constantly. Cook 2 minutes longer. Remove from heat.
- 5 Add butter or margarine and vanilla; stir until well blended. Cool slightly.
- 6 Pour 3 cups filling into each baked pie shell. Ensure cream pie filling preparation time does not exceed 4 hours total in temperatures between 40 F. to 140 F.
- 7 CCP: Hold for service at 41 F. or lower.
- 8 Cut 8 wedges per pie. Chilled pies may be topped with Whipped Cream, Recipe No. K 001 00 or Whipped Topping Recipe No. K 002 00.

Notes

- 1 Filling will curdle if boiled or subjected to prolonged intense heat.

BANANA CREAM PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
292 cal	40 g	4 g	13 g	46 mg	265 mg	50 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
PIE CRUST		13 each	
MILK,NONFAT,DRY	10-3/8 oz	1 qts 3/8 cup	
WATER,WARM	11-7/8 lbs	1 gal 1-2/3 qts	
SUGAR,GRANULATED	1-1/2 lbs	3-3/8 cup	
SALT	3/4 oz	1 tbsp	
CORNSTARCH	13-1/2 oz	3 cup	
SUGAR,GRANULATED	1-7/8 lbs	1 qts 1/8 cup	
WATER,COLD	3-1/8 lbs	1 qts 2 cup	
EGGS,WHOLE,FROZEN	2-1/3 lbs	1 qts 3/8 cup	
BANANA,FRESH,SLICED	7-1/2 lbs	1 gal 1-2/3 qts	11-1/2 lbs
MARGARINE	14-7/8 oz	1-7/8 cup	
EXTRACT,VANILLA	2-1/8 oz	1/4 cup 1 tbsp	

Method

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Reconstitute milk. Add sugar and salt; heat to just below boiling. DO NOT BOIL.
- 3 Combine cornstarch, sugar and water; stir until smooth. Add gradually to hot mixture. Cook at medium heat, stirring constantly, about 10 minutes until thickened.
- 4 Stir about 1 quart of hot mixture into eggs. Slowly pour egg mixture into remaining hot mixture; heat to boiling, stirring constantly. Cook 2 minutes longer. Remove from heat.
- 5 Add butter or margarine and vanilla; stir until well blended. Cool slightly. Slice bananas. Add to cooled filling. To prevent discoloration, slice bananas just before adding to filling.
- 6 Pour about 3-1/2 cups filling into each baked pie shell. Meringue Recipe No. I 005 00 may be spread over warm filling. Ensure cream pie filling preparation time does not exceed 4 hours total in temperatures between 40 F. to 140 F.
- 7 CCP: Hold for service at 41 F. or lower.
- 8 Cut 8 wedges per pie. Chilled pies may be topped with 1 recipe Whipped Topping, Recipe No. K 002 00.

Notes

- 1 Filling will curdle if boiled or subjected to prolonged intense heat.

VANILLA CREAM PIE (DESSERT POWDER, INSTANT)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
301 cal	43 g	3 g	13 g	1 mg	506 mg	54 mg

Ingredient

PIE CRUST
 MILK,NONFAT,DRY
 WATER,COLD
 DESSERT POWDER,PUDDING,INSTANT,VANILLA

Weight

13-3/4 oz
 15-1/8 lbs
 5-1/2 lbs

Measure

13 each
 1 qts 1-3/4 cup
 1 gal 3-1/4 qts
 3 qts 1-1/2 cup

Issue

Method

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Reconstitute milk in a large mixing bowl, with a wire whip.
- 3 Add dessert powder to milk and water. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes.
- 4 Pour about 3 cups filling into each baked pie shell.
- 5 CCP: Hold for service at 41 F. or lower.
- 6 Cut 8 wedges per pie. Chilled pies may be topped with Whipped Cream, Recipe No. K 001 00 or Whipped Topping Recipe No. K 002 00.

STRAWBERRY GLAZED CREAM PIE (INSTANT)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
335 cal	52 g	3 g	13 g	1 mg	508 mg	61 mg

Ingredient

PIE CRUST
MILK,NONFAT,DRY
WATER,COLD
DESSERT POWDER,PUDDING,INSTANT,VANILLA
STRAWBERRY GLAZE TOPPING

Weight

13-3/4 oz
15-1/8 lbs
5-1/2 lbs

Measure

13 each
1 qts 1-3/4 cup
1 gal 3-1/4 qts
3 qts 1-1/2 cup
3 qts 3 cup

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Reconstitute milk in a large mixing bowl with a wire whip.
- 3 Add dessert powder to milk and water. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes.
- 4 Pour about 3 cups filling into each baked pie shell.
- 5 CCP: Hold for service at 41 F. or lower.
- 6 Prepare 1 recipe Strawberry Glaze Topping, Recipe No. K 007 00 per 100 portions. Spread 11-1/2 ounces or 1-1/8 cups mixture over filling in each pie.
- 7 Cut pie into 8 wedges.

COCONUT CREAM PIE (INSTANT)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
355 cal	48 g	4 g	17 g	1 mg	535 mg	56 mg

Ingredient

PIE CRUST
MILK,NONFAT,DRY
WATER,COLD
DESSERT POWDER,PUDDING,INSTANT,VANILLA
COCONUT,PREPARED,SWEETENED FLAKES
COCONUT,PREPARED,SWEETENED FLAKES

Weight

13-3/4 oz
15-1/8 lbs
5-1/2 lbs
1-1/2 lbs
14-3/4 oz

Measure

13 each
1 qts 1-3/4 cup
1 gal 3-1/4 qts
3 qts 1-1/2 cup
1 qts 3-1/4 cup
1 qts 1/2 cup

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Reconstitute milk in a large mixing bowl with a wire whip.
- 3 Add dessert powder to milk and water. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes.
- 4 Add prepared sweetened coconut flakes to filling; mix well. Pour 3-1/4 cups filling into each baked pie shell.
- 5 Sprinkle 1/3 cup coconut over each filled pie.
- 6 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower. Chilled pies may be topped with Whipped Cream, Recipe No. K 001 00 or Whipped Topping, Recipe No. K 002 00.

PINEAPPLE CREAM PIE (INSTANT)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
310 cal	45 g	3 g	13 g	1 mg	506 mg	56 mg

Ingredient

PIE CRUST
MILK,NONFAT,DRY
WATER,COLD
DESSERT POWDER,PUDDING,INSTANT,VANILLA
PINEAPPLE,CANNED,CRUSHED,JUICE PACK,DRAINED

Weight

13-3/4 oz
15-1/8 lbs
5-1/2 lbs
3-1/4 lbs

Measure

13 each
1 qts 1-3/4 cup
1 gal 3-1/4 qts
3 qts 1-1/2 cup
1 qts 2 cup

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Reconstitute milk in a large mixing bowl with a wire whip.
- 3 Add dessert powder to milk and water. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes.
- 4 Add canned, drained, crushed pineapple. Mix well. Pour about 3-1/4 cups filling into each baked pie shell.
- 5 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower. Chilled pies may be topped with Whipped Cream, Recipe No. K 001 00 or Whipped Topping, Recipe No. K 002 00.

DUTCH APPLE PIE (CANNED APPLES-CORNSTARCH)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
358 cal	54 g	3 g	16 g	18 mg	225 mg	17 mg

Ingredient

PIE CRUST

APPLES,CANNED,SLICED

SUGAR,GRANULATED

SALT

CINNAMON,GROUND

NUTMEG,GROUND

CORNSTARCH

WATER,COLD

JUICE,LEMON

BUTTER

STREUSEL TOPPING

Weight

13-7/8 lbs

3 lbs

3/8 oz

1/3 oz

3/8 oz

7-1/2 oz

1-5/8 lbs

2-1/2 oz

4 oz

Measure

13 each

1 gal 3 qts

1 qts 2-3/4 cup

1/3 tsp

1 tbsp

1 tbsp

1-5/8 cup

3 cup

1/4 cup 1 tbsp

1/2 cup

3 qts 3 cup

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7 oz pieces for pie crust and place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Drain apples; reserve juice for use in Step 3; apples for use in Step 5.
- 3 Take reserved juice and add water equal 1-7/8 quart per 100 portions and combine with sugar, salt, cinnamon and nutmeg; bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
- 5 Fold apples, lemon juice and butter or margarine carefully into thickened mixture. Cool thoroughly.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked pie shell.
- 7 Using a convection oven, bake at 375 F. for 25 minutes or until lightly browned on high fan, open vent.
- 8 Prepare 1-1/2 recipes No. D 049 00 Streusel Topping per 100 portions. Spread 1/3 glaze over each pie after it has cooled.
- 9 Cut 8 wedges per pie.

FRENCH APPLE PIE (CANNED APPLES-CORNSTARCH)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
417 cal	61 g	3 g	18 g	4 mg	274 mg	10 mg

Ingredient

PIE CRUST

APPLES,CANNED,SLICED

SUGAR,GRANULATED

SALT

CINNAMON,GROUND

NUTMEG,GROUND

CORNSTARCH

WATER,COLD

JUICE,LEMON

BUTTER

VANILLA GLAZE

Weight

13-7/8 lbs

3 lbs

3/8 oz

1/3 oz

3/8 oz

7-1/2 oz

1-5/8 lbs

2-1/2 oz

4 oz

Measure

26 each

1 gal 3 qts

1 qts 2-3/4 cup

1/3 tsp

1 tbsp

1 tbsp

1-5/8 cup

3 cup

1/4 cup 1 tbsp

1/2 cup

1 qts 1/8 cup

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Drain apples; reserve juice for use in Step 3; apples for use in Step 5.
- 3 Take reserved juice and add water equal 1-7/8 quart per 100 portions and combine with sugar, salt, cinnamon and nutmeg; bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
- 5 Fold apples, lemon juice and butter or margarine carefully into thickened mixture. Cool thoroughly.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.
- 7 Using a convection oven, bake at 375 F. for 25 minutes or until lightly browned on high fan, open vent.
- 8 Prepare 1-1/2 recipes Vanilla Glaze per 100 portions, Recipe No. D 046 00; when pies are removed and still hot, spread 1/3 glaze over each top crust.
- 9 Cut 8 wedges per pie.

APPLE PIE (CANNED APPLES-CORNSTARCH)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
370 cal	50 g	3 g	18 g	2 mg	269 mg	10 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
PIE CRUST		26 each	
APPLES,CANNED,SLICED	13-7/8 lbs	1 gal 3 qts	
SUGAR,GRANULATED	3 lbs	1 qts 2-3/4 cup	
SALT	3/8 oz	1/3 tsp	
CINNAMON,GROUND	1/3 oz	1 tbsp	
NUTMEG,GROUND	3/8 oz	1 tbsp	
CORNSTARCH	7-1/2 oz	1-5/8 cup	
WATER,COLD	1-5/8 lbs	3 cup	
JUICE,LEMON	2-1/2 oz	1/4 cup 1 tbsp	
BUTTER	4 oz	1/2 cup	

Method

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Drain apples; reserve juice for use in Step 3; apples for use in Step 5.
- 3 Take reserved juice and add water equal 1-7/8 quart per 100 portions and combine with sugar, salt, cinnamon and nutmeg; bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
- 5 Fold apples, lemon juice and butter or margarine carefully into thickened mixture. Cool thoroughly.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.
- 7 Using a convection oven, bake at 375 F. for 25 minutes or until lightly browned on high fan, open vent.
- 8 Cut 8 wedges per pie.

APPLE PIE (PREPARED PIE FILLING)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
363 cal	51 g	3 g	17 g	0 mg	256 mg	9 mg

Ingredient

PIE CRUST
PIE FILLING,APPLE,PREPARED

Weight

22-3/4 lbs

Measure

26 each
2 gal 3-3/8 qts

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Use canned prepared apple pie filling.
- 3 Pour 3 cups filling into each unbaked pie shell. Cover with top crust. Seal edges.
- 4 Using a convection oven, bake at 375 F. for 25 minutes or until lightly browned on high fan, open vent.
- 5 Cut 8 wedges per pie.

DUTCH APPLE PIE (PREPARED PIE FILLING)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
335 cal	52 g	3 g	14 g	13 mg	204 mg	15 mg

Ingredient

PIE CRUST

STREUSEL TOPPING

PIE FILLING,APPLE,PREPARED

Weight

22-3/4 lbs

Measure

13 each

3 qts 1 cup

2 gal 3-3/8 qts

Issue

Method

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Prepare 1-1/4 recipes Streusel Topping per 100 portions, Recipe No. D 049 00.
- 3 Pour 3 cups filling into each unbaked pie shell. Omit top crust; sprinkle 1-1/8 cup topping over filling in each pan.
- 4 Using a convection oven, bake at 375 F. for 25 minutes or until lightly browned on high fan, open vent.
- 5 Cut 8 wedges per pie.

APPLE COBBLER

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
433 cal	58 g	4 g	21 g	0 mg	311 mg	11 mg

Ingredient

PIE CRUST
PIE FILLING,APPLE,PREPARED

Weight

24 lbs

Measure

32-1/2 each
3 gal

Issue**Method**

- 1 Prepare 1-1/4 recipe Pie Crust (Recipe No. I 001 00) to yield enough dough to prepare cobbler for 100 portions.
- 2 Divide dough into four 3-3/4 lb pieces; use 2 pieces for each sheet pan.
- 3 Place dough on lightly floured board; sprinkle lightly with flour; flatten gently.
- 4 Roll 2 pieces dough into rectangular sheets about 1/8-inch thick and large enough to fit each pan. Press dough into bottom and sides of each pan. Reserve remaining pieces for use in Step 6.
- 5 Pour 1-1/2 gallons filling into each pan.
- 6 Roll remaining pieces dough for top crusts.
- 7 Place top crusts carefully over filling in each pan.
- 8 Crimp to seal edges.
- 9 Cut 6 to 8 small slits, about 1/2-inch each in tops of each cobbler.
- 10 Using a convection oven, bake at 375 F. for 35 to 40 minutes or until lightly browned on high fan, open vent.
- 11 Cool; cut 6 by 9.

PEACH COBBLER

Yield 100

Portion 1 Serving

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
484 cal	72 g	4 g	21 g	0 mg	299 mg	21 mg

Ingredient

PIE CRUST
PIE FILLING,PEACH,PREPARED

Weight

24 lbs

Measure

32-1/2 each
3 gal

Issue

Method

- 1 Prepare 1-1/4 Pie Crust, Recipe No. I 001 00 to yield enough dough to prepare cobbler for 100 portions.
- 2 Divide dough into four 3-3/4 pound pieces; use 2 pieces for each sheet pan.
- 3 Place dough on lightly floured board; sprinkle lightly with flour; flatten gently.
- 4 Roll 2 pieces dough into rectangular sheets about 1/8-inch thick and large enough to fit each pan. Press dough into bottom and sides of each pan. Reserve remaining pieces for use in Step 6.
- 5 Pour 1-1/2 gallons of filling into each pan.
- 6 Roll remaining pieces dough for top crusts.
- 7 Place top crusts carefully over filling in each pan.
- 8 Crimp to seal edges.
- 9 Cut 6 to 8 small slits, about 1/2-inch each, in tops of each cobbler.
- 10 Using a convection oven, bake at 375 F. for 35 to 40 minutes or until lightly browned on high fan, open vent.
- 11 Cool; cut 6 by 9.

BLUEBERRY COBBLER

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
438 cal	60 g	4 g	21 g	0 mg	327 mg	35 mg

Ingredient

PIE CRUST
PIE FILLING,BLUEBERRY,PREPARED

Weight

28-1/4 lbs

Measure

32-1/2 each
3 gal

Issue**Method**

- 1 Prepare 1-1/4 Pie Crust, Recipe No. I 001 00 to yield enough dough to prepare cobbler for 100 portions.
- 2 Divide dough into four 3-3/4 lb pieces; use 2 pieces for each sheet pan.
- 3 Place dough on lightly floured board; sprinkle lightly with flour; flatten gently.
- 4 Roll 2 pieces dough into rectangular sheets about 1/8-inch thick and large enough to fit each pan. Press dough into bottom and sides of each pan. Reserve remaining pieces for use in Step 6.
- 5 Pour 1-1/2 gallons of filling into each pan.
- 6 Roll remaining pieces dough for top crusts.
- 7 Place top crusts carefully over filling in each pan.
- 8 Crimp to seal edges.
- 9 Cut 6 to 8 small slits, about 1/2-inch each, in tops of each cobbler.
- 10 Using a convection oven, bake at 375 F. for 35 to 40 minutes or until lightly browned, on high fan, open vent.
- 11 Cool; cut 6 by 9.

CHERRY COBBLER

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
449 cal	62 g	5 g	21 g	0 mg	273 mg	18 mg

Ingredient

PIE CRUST
PIE FILLING,CHERRY,PREPARED

Weight

24 lbs

Measure

32-1/2 each

3 gal

Issue**Method**

- 1 Prepare 1-1/4 Pie Crust, Recipe No. I 001 00 to yield enough dough to prepare cobbler for 100 portions.
- 2 Divide dough into four 3-3/4 lb pieces; use 2 pieces for each sheet pan.
- 3 Place dough on lightly floured board; sprinkle lightly with flour; flatten gently.
- 4 Roll 2 pieces dough into rectangular sheets about 1/8 inch thick and large enough to fit each pan. Press dough into bottom and sides of each pan. Reserve remaining pieces for use in Step 6.
- 5 Pour 1-1/2 gallons of filling into each pan.
- 6 Roll remaining pieces dough for top crusts.
- 7 Place top crusts carefully over filling in each pan.
- 8 Crimp to seal edges.
- 9 Cut 6 to 8 small slits, about 1/2-inch each, in tops of each cobbler.
- 10 Using a convection oven, bake at 375 F. for 35 to 40 minutes or until lightly browned on high fan, open vent.
- 11 Cool; cut 6 by 9.

STREUSEL-TOPPED APPLE COBBLER

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
492 cal	71 g	4 g	22 g	25 mg	303 mg	24 mg

Ingredient

PIE CRUST
 PIE FILLING,APPLE,PREPARED
 STREUSEL TOPPING

Weight

24 lbs

Measure

19-1/2 each
 3 gal
 1 gal 2 qts

Issue**Method**

- 1 Prepare 3/4 Pie Crust, Recipe No. I 001 00 to yield enough dough to prepare cobbler for 100 portions.
- 2 Divide dough into 2 pieces; use 1 piece for each sheet pan.
- 3 Place dough on lightly floured board; sprinkle lightly with flour; flatten gently.
- 4 Roll dough into rectangular sheets about 1/8-inch thick and large enough to fit each pan. Press dough into bottom and sides of each pan.
- 5 Pour 1-1/2 gallons of filling into each pan
- 6 Prepare 2 recipes Streusel Topping per 100 portions, Recipe No. D 049 00.
- 7 Spread 3 quarts topping over filling in each pan.
- 8 Using a convection oven, bake at 375 F. for 35 to 40 minutes or until lightly browned on high fan, open vent.
- 9 Cool; cut 6 by 9.

CHOCOLATE MOUSSE PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
247 cal	33 g	4 g	11 g	1 mg	377 mg	50 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
PIE CRUST		13 each	
MILK,NONFAT,DRY	9-5/8 oz	1 qts	
WATER,COLD	10-1/2 lbs	1 gal 1 qts	
DESSERT POWDER,PUDDING,INSTANT,CHOCOLATE	3-3/4 lbs	2 qts 2 cup	
MILK,NONFAT,DRY	2-3/8 oz	1 cup	
WATER,COLD	2-1/8 lbs	1 qts	
WHIPPED TOPPING MIX,NONDAIRY,DRY	1-1/2 lbs	2 gal 1/2 qts	
SUGAR,GRANULATED	4 oz	1/2 cup 1 tbsp	
EXTRACT,VANILLA	1-3/8 oz	3 tbsp	

Method

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Combine milk and water in mixer bowl.
- 3 Add dessert powder to milk and water. Using whip, blend at low speed 15 seconds or until well blended. Scrape down bowl; whip at medium speed 2 minutes. Set aside for use in Step 7.
- 4 Mix milk and water in mixer bowl.
- 5 Add topping to milk mixture in bowl. Using whip, mix at low speed until blended.
- 6 Gradually add sugar and vanilla to whipped topping while mixing at low speed. Scrape down bowl. Mix at high-speed 5 minutes or until peaks are formed.
- 7 Add topping to pudding mixture; blend until completely mixed.
- 8 Pour 3-1/2 cups filling into each baked pie shell.
- 9 Refrigerate about 4 hours until ready to serve.
Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

SWEET POTATO PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
252 cal	36 g	4 g	10 g	37 mg	221 mg	47 mg

Ingredient

	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
PIE CRUST		13 each	
SWEET POTATOES,CANNED,VACUUM PACK	13-1/2 lbs	1 gal 2 qts	
EGGS,WHOLE,FROZEN	1-3/4 lbs	3-1/4 cup	
SUGAR,GRANULATED	1-1/8 lbs	2-5/8 cup	
SUGAR,BROWN,PACKED	1-1/8 lbs	3-1/2 cup	
MILK,NONFAT,DRY	5-1/8 oz	2-1/8 cup	
SALT	1/2 oz	3/8 tsp	
CINNAMON,GROUND	7/8 oz	1/4 cup	
NUTMEG,GROUND	3/8 oz	1 tbsp	
GINGER,GROUND	1/3 oz	1 tbsp	
CLOVES,GROUND	1/8 oz	3/8 tsp	
WATER,WARM	5-7/8 lbs	2 qts 3-1/4 cup	
BUTTER,MELTED	4 oz	1/2 cup	

Method

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Mix sweet potatoes in mixer bowl at medium speed for 5 minutes or until smooth.
- 3 Combine eggs, sugars, milk, salt, cinnamon, nutmeg, ginger, and cloves. Stir until well blended. Add to sweet potatoes.
- 4 Add water and butter or margarine to sweet potato mixture; beat at low speed until well blended.
- 5 Pour 2-3/4 to 3 cups filling into each unbaked pie shell.
- 6 Bake at 425 F. for 45 to 55 minutes or until knife inserted into filling comes out clean. Center may be soft but will set when cool.
- 7 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

PUMPKIN PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
242 cal	35 g	4 g	10 g	46 mg	370 mg	56 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
PIE CRUST		13 each	
SUGAR,GRANULATED	3-5/8 lbs	2 qts 1/4 cup	
SALT	1-1/8 oz	1 tbsp	
FLOUR,WHEAT,GENERAL PURPOSE	6-5/8 oz	1-1/2 cup	
MILK,NONFAT,DRY	8 oz	3-3/8 cup	
CINNAMON,GROUND	1-1/2 oz	1/4 cup 2-1/3 tbsp	
NUTMEG,GROUND	3/8 oz	1 tbsp	
GINGER,GROUND	1/3 oz	1 tbsp	
PUMPKIN,CANNED,SOLID PACK	10-1/2 lbs	1 gal 7/8 qts	
WATER	9-3/8 lbs	1 gal 1/2 qts	
EGGS,WHOLE,FROZEN	2-1/3 lbs	1 qts 3/8 cup	

Method

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Combine sugar, salt, flour, milk, cinnamon, nutmeg and ginger in mixing bowl.
- 3 Add pumpkin to dry ingredients; mix at low speed until well blended. Mixture must set for one hour under refrigeration 41 F. or lower.
- 4 Add water and eggs; mix at low speed until well blended.
- 5 Pour 3-3/4 cups filling into each unbaked pie shell.
- 6 Bake at 375 F. for 50 to 55 minutes or until center is firm. Cool thoroughly.
- 7 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

PINEAPPLE PIE (CANNED PINEAPPLE-CORNSTARCH)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
334 cal	43 g	3 g	17 g	0 mg	229 mg	8 mg

Ingredient

PIE CRUST

PINEAPPLE,CANNED,CRUSHED,JUICE PACK,INCL LIQUIDS

RESERVED LIQUID

SUGAR,GRANULATED

SALT

CORNSTARCH

WATER,COLD

JUICE,LEMON

Weight

3-3/4 lbs

4-2/3 lbs

3-1/4 lbs

1/8 oz

8-1/2 oz

1-5/8 lbs

1-5/8 oz

Measure

26 each

1 qts 2-3/4 cup

2 qts 1 cup

1 qts 3-1/4 cup

1/8 tsp

1-7/8 cup

3 cup

3 tbsp

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Drain pineapple; reserve juice for use in Step 3 and pineapple for use in Step 5.
- 3 Combine reserved juice, sugar, and salt; bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly until thick and clear. Remove from heat.
- 5 Fold pineapple and lemon juice carefully into thickened mixture.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 7 Bake at 425 F. for 30 to 35 minutes or until lightly browned.
- 8 Cut 8 wedges per pie.

BERRY PIE (FROZEN BERRIES-CORNSTARCH)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
368 cal	48 g	4 g	18 g	4 mg	260 mg	10 mg

Ingredient

PIE CRUST
 BLUEBERRIES,FROZEN,UNSWEETENED
 SUGAR,GRANULATED
 SALT
 CORNSTARCH
 WATER,COLD
 BUTTER

Weight

12-1/3 lbs
 3-1/4 lbs
 1/3 oz
 11-1/4 oz
 2-1/3 lbs
 6 oz

Measure

26 each
 2 gal 1 qts
 1 qts 3-1/4 cup
 1/4 tsp
 2-1/2 cup
 1 qts 1/2 cup
 3/4 cup

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Thaw berries; drain; reserve juice.
- 3 Take reserved juice and add water to equal 6-3/4 cups per 100 portions and combine with sugar and salt; bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture while stirring. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
- 5 Fold berries and butter or margarine carefully into thickened mixture.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 7 Bake at 425 F. for 45 minutes or until lightly browned.
- 8 Cut 8 wedges per pie.

Notes

- 1 In Step 2, strawberries or raspberries may be used.

BLUEBERRY PIE (FROZEN BLUEBERRIES)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
407 cal	58 g	4 g	18 g	4 mg	261 mg	11 mg

Ingredient

PIE CRUST
 BLUEBERRIES,FROZEN,UNSWEETENED
 WATER
 SUGAR,GRANULATED
 SALT
 CORNSTARCH
 WATER,COLD
 BUTTER

Weight

13-1/2 lbs
 2-1/3 lbs
 5-1/4 lbs
 1/3 oz
 11-1/4 oz
 2-1/3 lbs
 6 oz

Measure

26 each
 2 gal 1-7/8 qts
 1 qts 1/2 cup
 3 qts
 1/4 tsp
 2-1/2 cup
 1 qts 1/2 cup
 3/4 cup

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Use frozen blueberries. Thawing is not necessary.
- 3 Combine water, sugar and salt. Bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
- 5 Fold berries and butter or margarine carefully into thickened mixture.
- 6 Pour 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 7 Bake at 425 F. for 45 minutes or until lightly browned.
- 8 Cut 8 wedges per pie.

BLUEBERRY PIE (CANNED BLUEBERRIES-CORNSTARCH)

Yield 100

Portion 1 Serving

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
446 cal	71 g	4 g	17 g	0 mg	267 mg	11 mg

Ingredient

PIE CRUST
 BLUEBERRIES,CANNED,HEAVY SYRUP,INCL LIQUIDS
 RESERVED LIQUID
 SUGAR,GRANULATED
 SALT
 CORNSTARCH
 RESERVED LIQUID
 JUICE,LEMON

Weight

20-1/3 lbs
 4-2/3 lbs
 5-1/4 lbs
 1/2 oz
 12 oz
 2 lbs
 1-5/8 oz

Measure

26 each
 2 gal 1 qts
 2 qts 1 cup
 3 qts
 3/8 tsp
 2-5/8 cup
 3-3/4 cup
 3 tbsp

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Drain blueberries; reserve juice.
- 3 Combine 2-1/4 quart reserved juice, sugar, and salt; bring to a boil.
- 4 Combine cornstarch and 3-3/4 cups reserved juice; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
- 5 Fold blueberries and lemon juice carefully into thickened mixture.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 7 Using a convection oven, bake at 375 F. for 20 to 25 minutes or until lightly browned on high fan, open vent.
- 8 Cut 8 wedges per pie.

BLUEBERRY PIE (PREPARED FILLING)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
351 cal	48 g	3 g	17 g	0 mg	262 mg	28 mg

Ingredient

PIE CRUST
PIE FILLING,BLUEBERRY,PREPARED

Weight

22-3/4 lbs

Measure

26 each
2 gal 1-2/3 qts

Issue

Method

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Pour 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 3 Using a convection oven, bake at 375 F. for 20 to 25 minutes or until lightly browned on high fan, open vent.
- 4 Cut 8 wedges per pie.

BUTTERSCOTCH CREAM PIE (DESSERT POWDER, INSTANT)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
301 cal	43 g	3 g	13 g	1 mg	492 mg	56 mg

Ingredient

PIE CRUST
MILK,NONFAT,DRY
WATER,COLD
DESSERT POWDER,PUDDING,INSTANT,BUTTERSCOTCH

Weight

13-3/4 oz
15-1/8 lbs
5-1/2 lbs

Measure

13 each
1 qts 1-3/4 cup
1 gal 3-1/4 qts

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Reconstitute milk.
- 3 Add dessert powder. Using whip, blend at low speed 15 seconds or until well-blended. Scrape down sides of bowl; whip at medium speed for 2 minutes.
- 4 Pour 3 cups filling into each baked 9-inch pie shell.
- 5 Refrigerate until ready to serve. Chilled pies may be topped with Whipped Cream, Recipe No. K 001 00, or Whipped Topping, Recipe No. K 002 00.
- 6 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

PEACH PIE (FROZEN PEACHES-CORNSTARCH)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
418 cal	64 g	4 g	17 g	0 mg	269 mg	9 mg

Ingredient

PIE CRUST
 PEACHES,FROZEN
 RESERVED LIQUID
 SUGAR,GRANULATED
 SALT
 CORNSTARCH
 WATER,COLD

Weight

19-7/8 lbs
 5-1/2 lbs
 3-5/8 lbs
 1/2 oz
 10-1/8 oz
 1-1/8 lbs

Measure

26 each
 2 gal 1 qts
 2 qts 2-1/2 cup
 2 qts 1/4 cup
 3/8 tsp
 2-1/4 cup
 2-1/4 cup

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Thaw peaches. Drain; reserve juice.
- 3 Combine reserved juice, sugar, and salt; bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
- 5 Fold peaches carefully into thickened mixture. Cool.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 7 Bake at 425 F. for 30 to 35 minutes or until lightly browned.
- 8 Cut 8 wedges per pie.

CHERRY PIE (CANNED CHERRIES-CORNSTARCH)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
406 cal	61 g	4 g	17 g	0 mg	265 mg	16 mg

Ingredient

PIE CRUST

CHERRIES,CANNED,RED,TART,WATER PACK,INCL LIQUIDS

RESERVED LIQUID

SUGAR,GRANULATED

SALT

CORNSTARCH

WATER,COLD

FOOD COLOR,RED

Weight

19-2/3 lbs

2-3/4 lbs

5-1/4 lbs

1/2 oz

12 oz

1-1/8 lbs

1/4 oz

Measure

26 each

2 gal 1 qts

1 qts 1-3/8 cup

3 qts

3/8 tsp

2-5/8 cup

2-1/4 cup

1/4 tsp

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Drain cherries; reserve juice for use in Step 3 and cherries for use in Step 5.
- 3 Combine reserved juice, sugar, and salt; bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly until thick and clear. Remove from heat.
- 5 Add red food coloring. Fold cherries carefully into thickened mixture. Cool.
- 6 Pour 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 7 Using a convection oven, bake at 375 F. for 20 to 25 minutes or until lightly browned on high fan, open vent.
- 8 Cut 8 wedges per pie.

CHERRY PIE (PIE FILLING, PREPARED)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
377 cal	54 g	4 g	17 g	0 mg	219 mg	16 mg

Ingredient

PIE CRUST
PIE FILLING,CHERRY,PREPARED

Weight

22-3/4 lbs

Measure

26 each
2 gal 3-3/8 qts

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Pour 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 3 Using a convection oven, bake at 375 F. for 20 to 25 minutes or until lightly browned on high fan, open vent.
- 4 Cut 8 wedges per pie.

PEACH PIE (CANNED PEACHES-CORNSTARCH)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
374 cal	54 g	4 g	17 g	0 mg	262 mg	11 mg

Ingredient

PIE CRUST
 PEACHES,CANNED,SLICED,JUICE PACK,INCL LIQUIDS
 RESERVED LIQUID
 SUGAR,GRANULATED
 SALT
 CORNSTARCH
 WATER,COLD

Weight

19-2/3 lbs
 6-1/4 lbs
 3-3/4 lbs
 3/8 oz
 9 oz
 1-1/8 lbs

Measure

26 each
 2 gal 1 qts
 3 qts
 2 qts 1/2 cup
 1/3 tsp
 2 cup
 2-1/4 cup

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Drain peaches; reserve juice for use in Step 3; peaches for use in Step 5.
- 3 Combine reserved juice, sugar, and salt; bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly until thick and clear. Remove from heat.
- 5 Fold peaches carefully into thickened mixture. Cool.
- 6 Pour about 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 7 Using a convection oven, bake at 375 F. for 20 to 25 minutes or until lightly browned on high fan, open vent.
- 8 Cut 8 wedges per pie.

PEACH PIE (PREPARED PIE FILLING)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
410 cal	64 g	4 g	17 g	0 mg	245 mg	19 mg

Ingredient

PIE CRUST
PIE FILLING, PEACH, PREPARED

Weight

22-3/4 lbs

Measure

26 each
2 gal 3-3/8 qts

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Bottom crust will be slightly thicker. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Pour 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 3 Using a convection oven, bake at 375 F. for 20 to 25 minutes or until lightly browned on high fan, open vent.
- 4 Cut 8 wedges per pie.

CREAMY COCONUT PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
296 cal	23 g	4 g	21 g	23 mg	214 mg	43 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
PIE CRUST		13 each	
MILK,NONFAT,DRY	3-5/8 oz	1-1/2 cup	
WATER,COLD	3-7/8 lbs	1 qts 3-1/2 cup	
MILK,NONFAT,DRY	2-3/8 oz	1 cup	
WATER,WARM	3 lbs	1 qts 1-5/8 cup	
CHEESE,CREAM,SOFTENED,ROOM TEMPERATURE	4-1/2 lbs	2 qts 3/4 cup	
SUGAR,GRANULATED	8 oz	1-1/8 cup	
COCONUT,PREPARED,SWEETENED FLAKES	3-1/8 lbs	3 qts 3 cup	
FLAVORING,ALMOND	1-3/8 oz	3 tbsp	
WHIPPED TOPPING MIX,NONDAIRY,DRY	5-2/3 oz	2 qts	

Method

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Combine milk and water in mixer bowl. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 3 Combine 2nd milk and 2nd water in mixer bowl.
- 4 Combine cream cheese, sugar, coconut and almond flavoring with milk in mixer bowl. Whip at low speed 1 minute; scrape down sides of bowl. Whip 3 minutes at low speed, or until well blended. Set aside for use in Step 6.
- 5 Place cold milk and water (from Step 2) in mixer bowl. Add topping. Blend 3 minutes at low speed. Scrape down sides of bowl. Whip at high speed about 5 to 10 minutes or until stiff peaks are formed.
- 6 Add whipped topping to cream cheese mixture. Blend at low speed 1 minute; scrape down sides of bowl. Blend at low speed 1 minute or until smooth.
- 7 Pour 4-2/3 cups filling into each crust.
- 8 Toasted coconut, chopped unsalted nuts, or chopped maraschino cherries may be sprinkled over pies before placing in freezer. Place pies in freezer 4 hours or until firm.
- 9 Let pies stand at room temperature 5 minutes before cutting. Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

Notes

- 1 4 pound and 1 ounce preformed, graham cracker pie crusts may be used per 100 servings.

CREAMY BANANA COCONUT PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
307 cal	26 g	4 g	21 g	23 mg	214 mg	44 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
PIE CRUST		13 each	
MILK,NONFAT,DRY	3-5/8 oz	1-1/2 cup	
WATER,COLD	3-7/8 lbs	1 qts 3-1/2 cup	
MILK,NONFAT,DRY	2-3/8 oz	1 cup	
WATER,WARM	3 lbs	1 qts 1-5/8 cup	
CHEESE,CREAM,SOFTENED,ROOM TEMPERATURE	4-1/2 lbs	2 qts 3/4 cup	
SUGAR,GRANULATED	8 oz	1-1/8 cup	
COCONUT,PREPARED,SWEETENED FLAKES	3-1/8 lbs	3 qts 3 cup	
BANANA,FRESH	3 lbs		4-5/8 lbs
WHIPPED TOPPING MIX,NONDAIRY,DRY	5-2/3 oz	2 qts	

Method

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Combine milk and water in mixer bowl. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 3 Combine 2nd milk and 2nd water in mixer bowl.
- 4 Combine cream cheese, sugar, coconut and peeled ripe bananas with milk in mixer bowl. Whip at low speed 1 minute; scrape down sides of bowl. Whip 3 minutes at low speed, or until well blended. Set aside for use in Step 6.
- 5 Place cold milk and water (from Step 2) in mixer bowl. Add topping. Blend 3 minutes at low speed. Scrape down sides of bowl. Whip at high speed about 5 to 10 minutes or until stiff peaks are formed.
- 6 Add whipped topping to cream cheese mixture. Blend at low speed 1 minute; scrape down sides of bowl. Blend at low speed 1 minute or until smooth.
- 7 Pour 1-1/4 quart filling into each 9-inch pie crust.
- 8 Toasted coconut, chopped unsalted nuts, or chopped maraschino cherries may be sprinkled over pies before placing in freezer. Place pies in freezer 4 hours or until firm.
- 9 Let pies stand at room temperature 5 minutes before cutting. Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

Notes

- 1 13 5-ounce pie crusts, preformed, graham cracker pie crusts, may be used per 100 portions.

AMBROSIA PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
314 cal	28 g	4 g	21 g	23 mg	214 mg	44 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
PIE CRUST		13 each	
MILK,NONFAT,DRY	3-5/8 oz	1-1/2 cup	
WATER,COLD	3-7/8 lbs	1 qts 3-1/2 cup	
JUICE,ORANGE	5-1/2 lbs	2 qts 2 cup	
MILK,NONFAT,DRY	2-3/8 oz	1 cup	
CHEESE,CREAM	4-1/2 lbs	2 qts 3/4 cup	
SUGAR,GRANULATED	1 lbs	2-1/4 cup	
COCONUT,PREPARED,SWEETENED FLAKES	3-1/8 lbs	3 qts 3 cup	
FOOD COLOR,YELLOW	1/4 oz	1/4 tsp	
FOOD COLOR,RED	1/8 oz	1/8 tsp	
WHIPPED TOPPING MIX,NONDAIRY,DRY	5-2/3 oz	2 qts	

Method

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Combine milk and water in mixer bowl. CCP: Refrigerate at 41 F. or lower for use in Step 5.
- 3 Combine nonfat dry milk with orange juice.
- 4 Combine cream cheese, sugar, and coconut with milk in mixer bowl. Add yellow and red food coloring. Whip at low speed 1 minute; scrape down sides of bowl. Whip 3 minutes at low speed, or until well blended. Set aside for use in Step 6.
- 5 Place cold milk and water (from Step 2) in mixer bowl. Add topping; blend 3 minutes at low speed. Scrape down sides of bowl. Whip at high speed about 5 to 10 minutes or until stiff peaks are formed.
- 6 Add whipped topping to cream cheese mixture. Blend at low speed 1 minute; scrape down sides of bowl. Blend at low speed 1 minute or until smooth.
- 7 Pour 4-2/3 cups filling into each 9-inch pie crust.
- 8 Toasted coconut, chopped unsalted nuts, or chopped maraschino cherries may be sprinkled over pies before placing in freezer. Place pies in freezer 4 hours or until firm.
- 9 Let pies stand at room temperature 5 minutes before cutting. Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

Notes

- 1 13-5 ounce pie crusts, preformed, graham cracker pie crusts, may be used.

CHERRY CRUMBLE PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
456 cal	77 g	4 g	16 g	0 mg	185 mg	16 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 SUGAR,GRANULATED
 SHORTENING
 CHERRIES,CANNED,RED,TART,WATER PACK,INCL LIQUIDS
 SUGAR,GRANULATED
 SUGAR,GRANULATED
 CORNSTARCH
 SALT
 WATER,COLD
 MARGARINE
 FOOD COLOR,RED

Weight

8 lbs
 1-1/2 oz
 4-3/8 lbs
 3-1/8 lbs
 19-2/3 lbs
 1-1/2 lbs
 2-1/4 lbs
 7-7/8 oz
 1/8 oz
 1 lbs
 3 oz
 1/4 oz

Measure

1 gal 3-1/4 qts
 2-1/3 tbsp
 2 qts 2 cup
 1 qts 3 cup
 2 gal 1 qts
 3-3/8 cup
 1 qts 1 cup
 1-3/4 cup
 1/8 tsp
 2 cup
 1/4 cup 2-1/3 tbsp
 1/4 tsp

Issue**Method**

- 1 Mix flour, salt, sugar, and shortening in a mixer bowl 1 minute at low speed to form a crumbly mixture.
- 2 Place 1-1/2 cups of mixture in each pan; press firmly into an even layer against bottom and sides of pan. Set remaining crumb mixture aside for use in Step 5.
- 3 Drain cherries. Set aside juice for use in Step 7.
- 4 Combine cherries and sugar. Spread 2 cups mixture over crumbs in each pan.
- 5 Spread 1 cup reserved crumb mixture over cherries in each 9-inch pan.
- 6 Using a convection oven, bake 35 to 40 minutes at 350 F. or until done on low fan, open vent.
- 7 Take reserved juice add water to equal 1 gallon per 100 portions and combine with sugar; bring to a boil.
- 8 Combine cornstarch, salt, and water; stir until smooth. Add gradually to boiling mixture. Stir until well blended; cook at medium heat about 5 minutes. Add margarine or butter and food coloring.
- 9 Pour 1-1/2 cups of sauce over each baked pie.
- 10 Cool; cut 8 wedges per pie.

CHOCOLATE CREAM PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
333 cal	43 g	5 g	16 g	31 mg	257 mg	60 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
PIE CRUST		13 each	
MILK,NONFAT,DRY	13-1/4 oz	1 qts 1-1/2 cup	
WATER,WARM	14-1/8 lbs	1 gal 2-3/4 qts	
SUGAR,GRANULATED	1-7/8 lbs	1 qts 1/4 cup	
SALT	3/4 oz	1 tbsp	
CORNSTARCH	1-1/8 lbs	1 qts	
SUGAR,GRANULATED	1-7/8 lbs	1 qts 1/4 cup	
COCOA	9-7/8 oz	3-1/4 cup	
WATER,COLD	1-1/3 lbs	2-1/2 cup	
EGGS,WHOLE,FROZEN	1-1/2 lbs	2-7/8 cup	
MARGARINE	10-5/8 oz	1-3/8 cup	
EXTRACT,VANILLA	1 oz	2-1/3 tbsp	

Method

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Reconstitute milk. Add sugar and salt; heat to just below boiling. DO NOT BOIL.
- 3 Combine cornstarch, sugar, cocoa, and water; stir until smooth. Add gradually to hot mixture. Cook at medium heat, stirring constantly, about 10 minutes until thickened.
- 4 Stir 1 quart of hot mixture into eggs. Slowly pour egg mixture into remaining hot mixture; heat to boiling stirring constantly. Cook 2 minutes longer. Remove from heat.
- 5 Add margarine or butter and vanilla; stir until well blended. Cool slightly.
- 6 Pour 3 cups of filling into each 9-inch baked pie shell. Meringue, Recipe No. I 005 00 or I 005 01 may be spread over chilled filling, about 50 F. Ensure cream pie filling preparation time does not exceed 4 hours total in temperatures between 40 F. to 140 F.
- 7 Refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 8 Cut 8 wedges per pie. Chilled pies may be topped with Whipped Cream, Recipe No. K 001 00 or Whipped Topping, Recipe No. K 002 00.

Notes

- 1 Filling will curdle or scorch if boiled or subjected to prolonged intense heat.

CHOCOLATE CREAM PIE (DESSERT POWDER, INSTANT)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
331 cal	50 g	4 g	14 g	1 mg	620 mg	64 mg

Ingredient

PIE CRUST
MILK,NONFAT,DRY
WATER,COLD
DESSERT POWDER,PUDDING,INSTANT,CHOCOLATE

Weight

15 oz
16-3/4 lbs
7-1/2 lbs

Measure

13 each
1 qts 2-1/4 cup
2 gal
1 gal 1 qts

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Combine nonfat dry milk and cold water, 50 F. in mixer bowl. Add dessert powder pudding, instant, chocolate to milk and water.
- 3 Using whip, blend at low speed for 15 seconds or until well blended.
- 4 Scrape down sides of bowl; whip at medium speed 2 minutes.
- 5 Pour 3 cups filling into each baked 9-inch pie shell. Meringue, Recipe No. I 005 00 or I 005 01 may be spread over chilled filling, about 50 F. Ensure cream pie filling preparation time does not exceed 4 hours total in temperatures between 40 F. to 140 F.
- 6 Refrigerate until ready to serve.
- 7 Chilled pies may be topped with Whipped Cream, Recipe No. K 001 00 or Whipped Topping, Recipe No. K 002 00. Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

Notes

- 1 Filling will curdle or scorch if boiled or subjected to prolonged intense heat.

CHOCOLATE AND VANILLA CREAM PIE (INSTANT)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
290 cal	40 g	4 g	13 g	1 mg	446 mg	58 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
PIE CRUST		13 each	
MILK, NONFAT, DRY	14-3/8 oz	1 qts 2 cup	
WATER, COLD	15-2/3 lbs	1 gal 3-1/2 qts	
DESSERT POWDER, PUDDING, INSTANT, CHOCOLATE	2-1/4 lbs	1 qts 2 cup	
DESSERT POWDER, PUDDING, INSTANT, VANILLA	2-1/2 lbs	1 qts 2 cup	
WHIPPED TOPPING MIX, NONDAIRY, DRY	1 oz	1-1/2 cup	
SUGAR, GRANULATED	5/8 oz	1 tbsp	
EXTRACT, VANILLA	5/8 oz	1 tbsp	

Method

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Combine milk and water in mixer bowl.
- 3 Pour 3-1/2 quarts chilled milk into mixer bowl; add dessert powder. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl. Whip at medium speed 2 minutes or until smooth.
- 4 Pour 1-1/3 cups filling into each baked pie shell.
- 5 Pour 1 gallon chilled milk into mixer bowl; add dessert powder. Using whip, blend 15 seconds at low speed or until well blended. Scrape down sides of bowl. Whip at medium speed 2 minutes or until smooth. Set aside for use in Step 7.
- 6 Pour 1-1/2 cups chilled milk into mixer bowl; add topping, sugar and vanilla. Whip at low speed 3 minutes or until blended. Scrape down sides of bowl. Whip at high speed until stiff.
- 7 Fold whipped topping into vanilla pie filling. Spread 1-3/4 cups over chocolate filling in each baked pie shell.
- 8 Refrigerate at least 1 hour or until ready to serve.
- 9 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower. Chilled pies may be topped with Whipped Cream, Recipe No. K 001 00 or Whipped Topping, Recipe No. K 002 00.

Notes

- 1 1 pound 5 ounces canned dessert topping and frozen bakery products, may be used. Omit Step 6.

FRIED APPLE PIE

Yield 100

Portion 1 Pie

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
366 cal	52 g	5 g	16 g	0 mg	340 mg	73 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 MILK,NONFAT,DRY
 BAKING POWDER
 SALT
 SHORTENING
 WATER
 PIE FILLING,APPLE,PREPARED

Weight

9-7/8 lbs
 2-2/3 oz
 3-1/4 oz
 1-7/8 oz
 1-1/3 lbs
 2-7/8 lbs
 14 lbs

Measure

2 gal 1 qts
 1-1/8 cup
 1/4 cup 3 tbsp
 3 tbsp
 3 cup
 1 qts 1-1/2 cup
 1 gal 3 qts

Issue

Method

- 1 Sift together flour, milk, baking powder, and salt into mixer bowl.
- 2 Blend shortening into dry ingredients at low speed until mixture resembles coarse crumbs.
- 3 Add water; mix at low speed only enough to form soft dough.
- 4 On lightly floured board, roll dough into a rectangular sheet, about 1/8-inch thick. Cut into 6 circles.
- 5 Place 1/4 cup filling in the center of each circle. Wash edges of circle with water. Fold over to form a half circle; seal edges with a fork.
- 6 Fry pies, a few at a time, 2 minutes on one side, turn and fry 2 minutes on other side until golden brown. Drain on absorbent paper.

Notes

- 1 Pie crust mix may be used. Omit steps 1 through 3. Use 6 pounds 14 ounces of pie crust mix. Follow manufacturer's directions for mixing. Follow Steps 4 through 6.

FRIED LEMON PIE

Yield 100

Portion 1 Pie

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
349 cal	47 g	5 g	16 g	0 mg	338 mg	76 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
MILK,NONFAT,DRY
BAKING POWDER
SALT
SHORTENING
WATER
PIE FILLING,LEMON,PREPARED

Weight

9-7/8 lbs
2-2/3 oz
3-1/4 oz
1-7/8 oz
1-1/3 lbs
2-7/8 lbs
14 lbs

Measure

2 gal 1 qts
1-1/8 cup
1/4 cup 3 tbsp
3 tbsp
3 cup
1 qts 1-1/2 cup
1 gal 3 qts

Issue**Method**

- 1 Sift together flour, milk, baking powder, and salt into mixer bowl.
- 2 Blend shortening into dry ingredients at low speed until mixture resembles coarse crumbs.
- 3 Add water; mix at low speed only enough to form soft dough.
- 4 On lightly floured board, roll dough into a rectangular sheet, about 1/8-inch thick. Cut into 6 circles.
- 5 Place 1/4 cup filling in the center of each circle. Wash edges of circle with water. Fold over to form a half circle; seal edges with a fork.
- 6 Fry pies, a few at a time, 2 minutes on one side, turn and fry 2 minutes on other side until golden brown. Drain on absorbent paper.

Notes

- 1 Pie crust mix may be used. Omit steps 1 through 3. Use 6 pounds 14 ounces of pie crust mix. Follow manufacturer's directions for mixing. Follow Steps 4 through 6.

FRIED CHERRY PIE

Yield 100

Portion 1 Pie

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
375 cal	54 g	5 g	16 g	0 mg	318 mg	78 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 MILK,NONFAT,DRY
 BAKING POWDER
 SALT
 SHORTENING
 WATER
 PIE FILLING,CHERRY,PREPARED

Weight

9-7/8 lbs
 2-2/3 oz
 3-1/4 oz
 1-7/8 oz
 1-1/3 lbs
 2-7/8 lbs
 14 lbs

Measure

2 gal 1 qts
 1-1/8 cup
 1/4 cup 3 tbsp
 3 tbsp
 3 cup
 1 qts 1-1/2 cup
 1 gal 3 qts

Issue

Method

- 1 Sift together flour, milk, baking powder, and salt into mixer bowl.
- 2 Blend shortening into dry ingredients at low speed until mixture resembles coarse crumbs.
- 3 Add water; mix at low speed only enough to form soft dough.
- 4 On lightly floured board, roll dough into a rectangular sheet, about 1/8-inch thick. Cut into 6 circles.
- 5 Place 1/4 cup filling in the center of each circle. Wash edges of circle with water. Fold over to form a half circle; seal edges with a fork.
- 6 Fry pies, a few at a time, 2 minutes on one side, turn and fry 2 minutes on other side until golden brown. Drain on absorbent paper.

Notes

- 1 Pie crust mix may be used. Omit steps 1 through 3. Use 6 pounds 14 ounces of pie crust mix. Follow manufacturer's directions for mixing. Follow Steps 4 through 6.

FRIED PEACH PIE

Yield 100

Portion 1 Pie

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
395 cal	59 g	5 g	16 g	0 mg	333 mg	79 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
MILK,NONFAT,DRY
BAKING POWDER
SALT
SHORTENING
WATER
PIE FILLING,PEACH,PREPARED

Weight

9-7/8 lbs
2-2/3 oz
3-1/4 oz
1-7/8 oz
1-1/3 lbs
2-7/8 lbs
14 lbs

Measure

2 gal 1 qts
1-1/8 cup
1/4 cup 3 tbsp
3 tbsp
3 cup
1 qts 1-1/2 cup
1 gal 3 qts

Issue**Method**

- 1 Sift together flour, milk, baking powder, and salt into mixer bowl.
- 2 Blend shortening into dry ingredients at low speed until mixture resembles coarse crumbs.
- 3 Add water; mix at low speed only enough to form soft dough.
- 4 On lightly floured board, roll dough into a rectangular sheet, about 1/8-inch thick. Cut into 6 circles.
- 5 Place 1/4 cup filling in the center of each circle. Wash edges of circle with water. Fold over to form a half circle; seal edges with a fork.
- 6 Fry pies, a few at a time, 2 minutes on one side, turn and fry 2 minutes on other side until golden brown. Drain on absorbent paper.

Notes

- 1 Pie crust mix may be used. Omit steps 1 through 3. Use 6 pounds 14 ounces of pie crust mix. Follow manufacturer's directions for mixing. Follow Steps 4 through 6.

FRIED BLUEBERRY PIE

Yield 100

Portion 1 Pie

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
358 cal	50 g	5 g	16 g	0 mg	344 mg	85 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
MILK,NONFAT,DRY
BAKING POWDER
SALT
SHORTENING
WATER
PIE FILLING,BLUEBERRY,PREPARED

Weight

9-7/8 lbs
2-2/3 oz
3-1/4 oz
1-7/8 oz
1-1/3 lbs
2-7/8 lbs
14 lbs

Measure

2 gal 1 qts
1-1/8 cup
1/4 cup 3 tbsp
3 tbsp
3 cup
1 qts 1-1/2 cup
1 gal 2 qts

Issue**Method**

- 1 Sift together flour, milk, baking powder, and salt into mixer bowl.
- 2 Blend shortening into dry ingredients at low speed until mixture resembles coarse crumbs.
- 3 Add water; mix at low speed only enough to form soft dough.
- 4 On lightly floured board, roll dough into a rectangular sheet, about 1/8-inch thick. Cut into 6 circles.
- 5 Place 1/4 cup filling in the center of each circle. Wash edges of circle with water. Fold over to form a half circle; seal edges with a fork.
- 6 Fry pies, a few at a time, 2 minutes on one side, turn and fry 2 minutes on other side until golden brown. Drain on absorbent paper.

Notes

- 1 Pie crust mix may be used. Omit steps 1 through 3. Use 6 pounds 14 ounces of pie crust mix. Follow manufacturer's directions for mixing. Follow Steps 4 through 6.

PECAN PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
504 cal	77 g	6 g	21 g	126 mg	396 mg	25 mg

Ingredient

PIE CRUST

EGGS,WHOLE,FROZEN

SUGAR,GRANULATED

BUTTER,MELTED

CORN SYRUP,LIGHT

EXTRACT,VANILLA

SALT

PECANS,CHOPPED

Weight

6 lbs

4-7/8 lbs

12 oz

11-5/8 lbs

1-7/8 oz

1-1/2 oz

2-1/2 lbs

Measure

13 each

2 qts 3-1/4 cup

2 qts 3 cup

1-1/2 cup

1 gal

1/4 cup 1/3 tbsp

2-1/3 tbsp

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough.
- 2 Place eggs in mixer bowl; add sugar gradually while beating at low speed. Add butter or margarine; mix thoroughly.
- 3 Add corn syrup, vanilla, and salt; beat at low speed until smooth.
- 4 Place 3/4 cup pecans into each unbaked pie shell.
- 5 Pour 2-3/4 cups filling over pecans in each 9-inch pie pan.
- 6 Bake at 350 F. for 35 minutes or until filling is set. DO NOT OVERBAKE.
- 7 Refrigerate until ready to serve.
- 8 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

WALNUT PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
502 cal	76 g	6 g	21 g	126 mg	397 mg	32 mg

Ingredient

PIE CRUST
EGGS,WHOLE,FROZEN
SUGAR,GRANULATED
BUTTER,MELTED
CORN SYRUP,LIGHT
EXTRACT,VANILLA
SALT
WALNUTS,SHELLED,CHOPPED

Weight

6 lbs
4-7/8 lbs
12 oz
11-5/8 lbs
1-7/8 oz
1-1/2 oz
2-1/2 lbs

Measure

13 each
2 qts 3-1/4 cup
2 qts 3 cup
1-1/2 cup
1 gal
1/4 cup 1/3 tbsp
2-1/3 tbsp
2 qts 1-1/2 cup

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough.
- 2 Place eggs in mixer bowl; add sugar gradually while beating at low speed. Add butter or margarine; mix thoroughly.
- 3 Add corn syrup, vanilla, and salt; beat at low speed until smooth.
- 4 Place 3/4 cup chopped walnuts into each unbaked pie shell.
- 5 Pour 2-3/4 cups filling over walnuts in each 9-inch pie pan.
- 6 Bake at 350 F. for 35 minutes or until filling is set. DO NOT OVERBAKE.
- 7 Refrigerate until ready to serve.
- 8 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

LEMON CHIFFON PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
216 cal	30 g	3 g	10 g	0 mg	151 mg	10 mg

Ingredient

PIE CRUST
 DESSERT POWDER,GELATIN,LEMON
 SUGAR,GRANULATED
 WATER,BOILING
 WATER,COLD
 JUICE,LEMON
 WATER,COLD
 WHIPPED TOPPING MIX,NONDAIRY,DRY
 MILK,NONFAT,DRY
 SUGAR,GRANULATED
 EXTRACT,VANILLA
 LEMON RIND,GRATED

Weight

3-1/4 lbs
 5-1/4 oz
 5-1/2 lbs
 3-1/8 lbs
 12-7/8 oz
 1-1/2 lbs
 12 oz
 1-1/3 oz
 2-2/3 oz
 3/4 oz
 7/8 oz

Measure

13 each
 1 qts 2-1/2 cup
 3/4 cup
 2 qts 2-1/2 cup
 1 qts 2 cup
 1-1/2 cup
 2-7/8 cup
 1 gal 1/4 qts
 1/2 cup 1 tbsp
 1/4 cup 2-1/3 tbsp
 1 tbsp
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Dissolve gelatin and sugar in boiling water; add cold water. Mix until well blended.
- 3 Add juice to gelatin mixture; mix until blended.
- 4 Refrigerate until gelatin is thickened but not firm.
- 5 Pour cold water into chilled mixer bowl; add topping, milk, sugar, and vanilla. Using whip, beat at low speed 3 minutes or until well blended. Scrape down whip and bowl. Whip at high speed 5 to 10 minutes or until mixture forms stiff peaks. Set aside for use in Step 7.
- 6 Using whip, beat thickened gelatin at high speed 10 minutes or until foamy and soft peaks form.
- 7 Fold whipped topping and lemon rind into gelatin. Mix carefully at low speed until well blended.
- 8 Pour 1-1/4 quart filling into each baked pie shell.
- 9 Refrigerate about 2 hours or until set. CCP: Hold for service at 41 F. or lower.
- 10 Cut 8 wedges per pie.

Notes

- 1 In Step 5, 2 pound 10 ounces of canned dessert topping and frozen bakery products may be used for all ingredients, per 100 servings.

PINEAPPLE CHIFFON PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
216 cal	30 g	3 g	10 g	0 mg	149 mg	10 mg

Ingredient

PIE CRUST
 DESSERT POWDER,GELATIN,LEMON
 WATER
 WATER,COLD
 MILK,NONFAT,DRY
 SUGAR,GRANULATED
 EXTRACT,VANILLA
 PINEAPPLE,CANNED,CRUSHED,JUICE PACK,DRAINED
 WHIPPED TOPPING MIX,NONDAIRY,DRY

Weight

3-1/4 lbs
 4-2/3 lbs
 1-1/2 lbs
 1-1/3 oz
 2-2/3 oz
 3/4 oz
 2-1/2 lbs
 12 oz

Measure

13 each
 1 qts 2-1/2 cup
 2 qts 1 cup
 2-7/8 cup
 1/2 cup 1 tbsp
 1/4 cup 2-1/3 tbsp
 1 tbsp
 1 qts 1/2 cup
 1 gal 1/4 qts

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Dissolve gelatin in boiling water; add cold water. Mix until well blended.
- 3 Refrigerate until gelatin is thickened but not firm.
- 4 Pour cold water into chilled mixer bowl; add topping, milk, sugar, and vanilla. Using whip, beat at low speed 3 minutes or until well blended. Scrape down whip and bowl. Whip at high speed 5 to 10 minutes or until mixture forms stiff peaks. Set aside for use in Step 7.
- 5 Using whip, beat thickened gelatin at high speed 10 minutes or until foamy and soft peaks form.
- 6 Fold whipped topping and drained pineapple into gelatin. Mix carefully at low speed until well blended.
- 7 Pour 5-3/4 cups filling into each baked pie shell.
- 8 Refrigerate about 2 hours or until set. CCP: Hold for service at 41 F. or lower.
- 9 Cut 8 wedges per pie.

Notes

- 1 In Step 5, 2 pound 10 ounces of canned dessert topping and frozen bakery products may be used for all ingredients, per 100 servings.

STRAWBERRY CHIFFON PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
209 cal	28 g	3 g	10 g	0 mg	145 mg	13 mg

Ingredient

PIE CRUST
 DESSERT POWDER,GELATIN,STRAWBERRY
 WATER,BOILING
 WATER,COLD
 WATER,COLD
 MILK,NONFAT,DRY
 SUGAR,GRANULATED
 EXTRACT,VANILLA
 WHIPPED TOPPING MIX,NONDAIRY,DRY
 STRAWBERRIES,FROZEN,THAWED

Weight

2 lbs
 5-1/2 lbs
 4-2/3 lbs
 1-1/2 lbs
 1-1/3 oz
 2-2/3 oz
 3/4 oz
 12 oz
 5 lbs

Measure

13 each
 1 qts 1-1/2 cup
 2 qts 2-1/2 cup
 2 qts 1 cup
 2-7/8 cup
 1/2 cup 1 tbsp
 1/4 cup 2-1/3 tbsp
 1 tbsp
 1 gal 1/4 qts
 2 qts 1 cup

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Dissolve gelatin in boiling water; add cold water. Mix until well blended.
- 3 Refrigerate until gelatin is thickened but not firm.
- 4 Pour cold water into chilled mixer bowl; add topping, milk, sugar, and vanilla. Using whip, beat at low speed 3 minutes or until well blended. Scrape down whip and bowl. Whip at high speed for 5 to 10 minutes or until mixture forms stiff peaks. Set aside for use in Step 7.
- 5 Using whip, beat thickened gelatin at high speed for 10 minutes or until foamy and soft peaks form.
- 6 Fold whipped topping and thawed, drained strawberries into gelatin. Mix carefully at low speed until well blended.
- 7 Pour 5-3/4 cups filling into each baked pie shell.
- 8 Refrigerate 2 hours or until set. Keep refrigerated until ready to serve.
- 9 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

Notes

- 1 In Step 5, 2 pound 10 ounces of canned dessert topping and frozen bakery products may be used for all ingredients, per 100 servings.

LEMON MERINGUE PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
327 cal	53 g	3 g	12 g	39 mg	317 mg	11 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
PIE CRUST		13 each	
SUGAR,GRANULATED	7 lbs	1 gal	
SALT	1-3/8 oz	2-1/3 tbs	
LEMON RIND,GRATED	2-1/2 oz	3/4 cup	
WATER	9-3/8 lbs	1 gal 1/2 qts	
CORNSTARCH	1-3/8 lbs	1 qts 1 cup	
WATER,COLD	2-1/3 lbs	1 qts 1/2 cup	
EGGS,WHOLE,FROZEN,BEATEN	1-5/8 lbs	3 cup	
BUTTER	12 oz	1-1/2 cup	
JUICE,LEMON	2-1/8 lbs	1 qts	
FOOD COLOR,YELLOW	<1/16th oz	2 drop	
MERINGUE	532 gm	7-1/2 unit	

Method

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Combine sugar, salt, lemon rind, and water. Bring to a boil.
- 3 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture; cook at medium heat, stirring constantly until thick and clear.
- 4 Stir about 1 quart hot mixture into eggs. Slowly pour egg mixture into remaining hot mixture, stirring constantly. Cook at medium heat; stirring frequently, until mixture returns to a boil. Remove from heat.
- 5 Add butter or margarine, lemon juice, and food coloring; stir until well blended. Cool slightly.
- 6 Pour 2-3/4 to 3 cups filling into each baked 9-inch pie shell.
- 7 Prepare 1 recipe Meringue, Recipe No. I 005 00 or I 005 01 per 100 portions. Spread 2-1/2 cups completely over warm filling, about 122 F., in each pan. Meringue should touch inner edge of crust all around and completely cover top of pie. Leave meringue somewhat rough on top.
- 8 Bake at 350 F. for 15 to 20 minutes or until lightly browned.
- 9 Refrigerate until ready to serve.
- 10 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

LEMON MERINGUE PIE (PIE FILLING PREPARED)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
213 cal	33 g	2 g	9 g	0 mg	156 mg	11 mg

Ingredient

PIE CRUST
 PIE FILLING,LEMON,PREPARED
 MERINGUE

Weight

21 lbs
 532 gm

Measure

13 each
 2 gal 2-1/2 qts
 7-1/2 unit

Issue

Method

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Heat filling to 122 F. ; pour about 3-1/4 cups of filling into each baked 9-inch pie shell.
- 3 Prepare Meringue, Recipe No. I 005 00. Spread 2-1/2 cups completely over warm filling, about 122 F., in each 9-inch pie pan. Meringue should touch inner edge of crust all around and completely cover top of pie. Leave meringue somewhat rough on top.
- 4 Bake at 350 F. for 15 to 20 minutes or until lightly browned.
- 5 Refrigerate until ready to serve.
- 6 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

FRUIT TURNOVERS

Yield 100

Portion 1 Turnover

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
315 cal	38 g	3 g	17 g	0 mg	236 mg	11 mg

Ingredient

PIE CRUST
 PIE FILLING,APPLE,PREPARED
 MILK AND WATER WASH

Weight

12 lbs

Measure

26 each
 1 gal 2 qts
 3 cup

Issue**Method**

- 1 Prepare Pie Crust, Recipe No. I 001 00 to yield enough dough to prepare cobbler for 100 portions. Divide dough into 8 pieces.
- 2 Place dough on lightly floured board; sprinkle each piece lightly with flour; flatten gently. Roll dough into 18 by 24-inch rectangular sheet about 1/8-inch thick. Cut into twelve 6-inch squares. Brush edges of each square with water.
- 3 Place 1/4 cup of fruit filling in the center of each square. Fold opposite corner of dough together forming a triangle. Seal by crimping edges.
- 4 Make 2-1/2 inch slits near the center fold to allow steam to escape during baking.
- 5 Place 12 turnovers on each lightly greased sheet pan.
- 6 Brush top of each turnover with Milk and Water wash. Allow to dry before baking. See Recipe No. I 004 02. Do not use Egg and Milk wash or Egg and Water wash for turnovers. The egg and milk will cause the turnovers to brown excessively and egg and water wash will cause turnovers to be too pale in color.
- 7 Bake at 425 F. for 20 minutes or until lightly browned.

FRUIT DUMPLINGS

Yield 100

Portion 1 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
378 cal	44 g	4 g	21 g	0 mg	287 mg	8 mg

Ingredient

PIE CRUST
PIE FILLING,APPLE,PREPARED

Weight

7-1/4 kg
12 lbs

Measure

32-1/2 unit
1 gal 2 qts

Issue

Method

- 1 Prepare Pie Crust, Recipe No. I 001 00 to yield enough dough to prepare cobbler for 100 portions. Divide dough into 8 pieces.
- 2 Place dough on lightly floured board; sprinkle each piece lightly with flour; flatten gently. Roll dough into 18x24-inch rectangular sheet, about 1/8-inch thick. Cut into 12, 6-inch squares. Brush edges of each square with water.
- 3 Place 1/4 cup of fruit filling in the center of each pastry square. Bring points of pastry up over filling. Seal edges tightly.
- 4 Place 12 dumplings on each sheet pan.
- 5 Bake at 425 F. 20 minutes or until lightly browned.
- 6 Serve with dessert sauce. See Recipe Section K.

KEY LIME PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
337 cal	60 g	4 g	10 g	73 mg	177 mg	20 mg

Ingredient

COOKIES, CHOCOLATE, CRUSHED
 SHORTENING
 EGGS, WHOLE, FRESH
 JUICE, LIME
 LIMES, FRESH
 FLOUR, WHEAT, GENERAL PURPOSE
 SUGAR, GRANULATED
 MARGARINE
 WATER
 SUGAR, GRANULATED

Weight

5 lbs
 10-7/8 oz
 3-3/4 lbs
 1 lbs
 14-1/4 oz
 1-1/4 lbs
 7 lbs
 8 oz
 10-1/2 lbs
 1-1/3 lbs

Measure

1 gal 1-1/8 qts
 1-1/2 cup
 34 each
 2 cup
 6 each
 1 qts 1/2 cup
 1 gal
 1 cup
 1 gal 1 qts
 3 cup

Issue**Method**

- 1 Crush chocolate wafer cookies to equal 5 quarts. In a mixer, combine the crushed cookies and shortening. Mix on low speed for 3 minutes. Divide among large sheet pans. Press crust evenly into bottom of pans.
- 2 Separate egg yolks from whites. In a heavy saucepan or steam kettle, beat egg yolks with lime juice and 2 tablespoon lime zest. Place over low heat.
- 3 Beat in flour, sugar, margarine, and water, alternating each ingredient so as to maintain a smooth consistency. Cook stirring constantly for 3 minutes on medium low heat. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Pour into the cookie crust.
- 4 In a mixer, beat egg whites until stiff, but not dry. Gradually add sugar and whip for 3 minutes. Spread over filling. Bake at 450 F. for 10 minutes or until meringue is brown.
- 5 Chill for 1 hour before serving. Cut 6 by 9. CCP: Hold for service at 41 F. or lower.