

Top Pastry Crust

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb 2 oz	1 qt 2 Tbsp	2 lb 4 oz	2 qt ¼ cup	<ol style="list-style-type: none"> Combine flour and salt. Mix in shortening until size of small peas. Add water and mix just until dry ingredients are moistened. Roll out pastry dough into rectangle (about 9" x 13") on lightly floured surface. Use about 1 lb 1 ½ oz dough for each pan (9" x 13"). For 24 servings, use 2 pans. For 48 servings, use 4 pans. Place pastry crust over desired filling, such as for fruit pie and cobbler filling. Bake as directed in filling recipe. Cut each pan 4 x 3 (12 pieces). Portion is 1 piece. <p>No CCP necessary.</p>
Salt		1 tsp		2 tsp	
Shortening	10 oz	1 ½ cups	1 lb 4 oz	3 cups	
Water, cold		⅔ cup		1 ⅓ cups	

SERVING:	YIELD:	VOLUME:
1 piece provides the equivalent of 1 ¼ slices of bread.	24 Servings: 2 lb 3 oz (dough) 48 Servings: 4 lb 6 oz (dough)	24 Servings: 2 pans, 9" x 13" 48 Servings: 4 pans, 9" x 13"
	Tested 2004	

Special Tip: 2 pans will yield 3, 9" single top pie crusts.

Top Pastry Crust

Desserts

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Nutrients Per Serving

Calories	182	Saturated Fat	2.99 g	Iron	0.99 mg
Protein	2.20 g	Cholesterol	0 mg	Calcium	3 mg
Carbohydrate	16.23 g	Vitamin A	0 IU	Sodium	98 mg
Total Fat	12.02 g	Vitamin C	0 mg	Dietary Fiber	0.6 g