

Bottom Pastry Crust

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	14 oz	3 ¼ cups	1 lb 12 oz	1 qt 2 ½ cups	<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 14" x 19") on lightly floured surface. Use about 1 lb 11 oz dough for each half-sheet pan (13" x 18"). For 25 servings, use 1 pan. For 50 servings, use 2 pans. Add desired filling, such as fruit or custard. Bake as directed in filling recipe. Prebaked crust: Prick crust well. Bake for 15 minutes at 400° F or until light brown. Cool. Add desired filling, such as chiffon or cooked filling. Cut each half-sheet pan 5 x 5 (25 pieces). Portion is 1 piece. <p>No CCP necessary.</p>
Salt		¾ tsp		1 ½ tsp	
Shortening	7 ½ oz	1 cup 2 Tbsp	15 oz	2 ¼ cups	
Water, cold		½ cup 2 Tbsp		1 ¼ cups	

SERVING:	YIELD:	VOLUME:
1 piece provides the equivalent of 1 slice of bread.	25 Servings: 1 lb 11 oz (dough)	25 Servings: 1 half-sheet pan, 13" x 18"
	50 Servings: 3 lb 6 oz (dough)	50 Servings: 2 half-sheet pans, 13" x 18"
	Tested 2004	

Special Tip: 1 half sheet pan will yield 2, 9 " single bottom pie crusts.

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Desserts

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Nutrients Per Serving

Calories	133	Saturated Fat	2.15 g	Iron	0.74 mg
Protein	1.64 g	Cholesterol	0 mg	Calcium	3 mg
Carbohydrate	12.11 g	Vitamin A	0 IU	Sodium	70 mg
Total Fat	8.66 g	Vitamin C	0 mg	Dietary Fiber	0.4 g