

Top Pastry Crust (Steamtable Pans)

Desserts

C-12A

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb 2 oz	1 qt ¼ cup	2 lb 4 oz	2 qt ½ cup	1. For top crust: Combine flour and salt. Mix in shortening until size of small peas.
Salt		1 tsp		2 tsp	
Shortening	10 oz	1 ½ cups	1 lb 4 oz	3 cups	2. Add water and mix just until dry ingredients are moistened.
Water, cold		¾ cup		1 ½ cups	
					3. Roll out pastry dough into rectangle (about 12" x 20") on lightly floured surface. Use about 2 lb 1 oz dough for each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 1 pan. For 100 servings, use 2 pans.
					4. Place pastry crust over desired filling, such as fruit pie and cobbler filling. Bake as directed in filling recipe.
					5. Cut each steamtable pan 5 x 10 (50 pieces per pan).

SERVING:	YIELD:	VOLUME:
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1 piece.
For Enhanced Meal Pattern only: Steamtable pan piece provides ½ serving of grains/breads.

50 Servings: about 2 lb 1 oz (dough)

50 Servings: 1 steamtable pan

100 Servings: about 4 lb 2 oz (dough)

100 Servings: 2 steamtable pans

Tested 2004

Special Tip:
1 steamtable pan will yield 3, 9" single top pie crusts.

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Nutrients Per Serving					
Calories	87	Saturated Fat	1.43 g	Iron	0.47 mg
Protein	1.05 g	Cholesterol	0 mg	Calcium	2 mg
Carbohydrate	7.79 g	Vitamin A	0 IU	Sodium	46 mg
Total Fat	5.77 g	Vitamin C	0.0 mg	Dietary Fiber	0.3 g