

Bottom Pastry Crust (Sheet Pans)

Desserts

C-12

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb 12 oz	1 qt 2 ½ cups	3 lb 8 oz	3 qt 1 cup	1. For bottom crust: Combine flour and salt. Mix in shortening until size of small peas.
Salt		1 ½ tsp		1 Tbsp	2. Add water and mix just until dry ingredients are moistened.
Shortening	15 oz	2 ¼ cups	1 lb 14 oz	1 qt ½ cup	
Water, cold		1 ¼ cups		2 ½ cups	3. Roll out pastry dough into rectangle (about 18" x 26") on lightly floured surface. Use about 3 lb 5 oz dough for each sheet pan (18" x 26" x 1"). For 50 servings, use 1 pan. For 100 servings, use 2 pans. Line bottom and sides of pans with dough.
					4. Add desired filling, such as fruit or custard. Bake as directed in filling recipe.
					For 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.
					5. Cut each sheet pan 5 x 10 (50 pieces per pan).

SERVING:	YIELD:	VOLUME:
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1 piece.
For Enhanced Meal Pattern only: Sheet pan piece provides ¾ serving of grains/breads.

50 Servings: about 3 lb 5 oz (dough)

50 Servings: 1 sheet pan

100 Servings: about 6 lb 10 oz (dough)

100 Servings: 2 sheet pans

Tested 2004

Special Tip:
1 sheet pan will yield 4, 9" single bottom pie crusts.

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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	0.0 mg	Dietary Fiber	0.4 g