

Bottom Pastry Crust

Meal Components: Grains

Desserts, B-23

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	14 oz	3 1/4 cups	1 lb 12 oz	1 qt 2 1/2 cups	<ol style="list-style-type: none">1. Combine flour and salt. Mix in shortening until size of small peas.2. Add water and mix just until dry ingredients are moistened.3. 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.4. Add desired filling, such as fruit or custard. Bake as directed in filling recipe.5. Cut each half-sheet pan 5 x 5 (25 pieces). Portion is 1 piece
Salt		3/4 tsp		1 1/2 tsp	
Shortening	7 1/2 oz	1 cup 2 Tbsp	15 oz	2 1/4 cups	
Water, cold		1/2 cup 2 Tbsp		1 1/4 cups	

Notes

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

Serving

1 piece provides the equivalent of 1 slice of bread.

Yield

25 Servings: 1 lb 11 oz (dough)

50 Servings: 3 lb 6 oz (dough)

Volume

25 Servings: 1 half-sheet pan, 13" x 18"

50 Servings: 2 half-sheet pans, 13" x 18"

Nutrients Per Serving

Calories	133	Saturated Fat	2 g	Iron	1 mg
Protein	2 g	Cholesterol		Calcium	3 mg
Carbohydrate	12 g	Vitamin A		Sodium	70 mg
Total Fat	9 g	Vitamin C		Dietary Fiber	