

# Bottom Pastry Crust (Sheet Pans)

Meal Components: Grains

Desserts, C-12

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Whole wheat/enriched blend flour	1 lb 12 oz	1 qt 2 1/2 cups	3 lb 8 oz	3 qt 1 cup	<ol style="list-style-type: none"><li>1. For bottom crust: Combine flour and salt. Mix in shortening until size of small peas.</li><li>2. Add water and mix just until dry ingredients are moistened.</li><li>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.</li><li>4. Add desired filling, such as fruit or custard. Bake as directed in filling recipe.</li><li>5. Cut each sheet pan 5 x 10 (50 pieces per pan).</li></ol>
Salt		1 1/2 tsp		1 Tbsp	
Shortening	15 oz	2 1/4 cups	1 lb 14 oz	1 qt 1/2 cup	
Water, cold		1 1/4 cups		2 1/2 cups	

## Notes

Special Tip:

1 sheet pan will yield 4, 9" single bottom pie crusts

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

Serving	Yield	Volume
1 piece. For Enhanced Meal Pattern only: Sheet pan piece provides ¼ serving of grains/breads.	<b>50 Servings:</b> about 3 lb 5 oz (dough)  <b>100 Servings:</b> about 6 lb 10 oz (dough)	<b>50 Servings:</b> 1 sheet pan  <b>100 Servings:</b> 2 sheet pans