

Top Pastry Crust

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	9 oz	2 cups	1 lb 2 oz	1 qt	1. Combine flour and salt. Mix in shortening until size of small peas.
Salt		1/2 tsp		1 tsp	
Shortening	5 oz	3/4 cup	10 oz	1 1/2 cups	2. Add water and mix just until dry ingredients are moistened.
Cold water		1/3 cup		2/3 cup	
					3. For each pan: On a lightly floured surface, roll out 1 lb pastry dough into a rectangle (about 12" x 20").
					4. Place pastry crust over desired filling, such as for fruit pie or cobbler. Bake as directed in filling recipe.

Recipe for 25 servings makes 1 steamtable pan (12" x 20" x 2 1/2") of crust. Recipe for 50 servings makes 2 steamtable pans of crust.

Nutrients Per Serving					
Calories	87	Saturated Fat	1.4 g	Iron	.5 mg
Protein	1 g	Cholesterol	0 mg	Calcium	2 mg
Carbohydrate	8 g	Vitamin A	0 RE/0 IU	Sodium	46 mg
Total Fat	5.7 g	Vitamin C	0 mg	Dietary Fiber	0 g

25 portions per steamtable pan are used in the nutrient calculation.