

Bottom Pastry Crust

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	14 oz	3 cups 2 Tbsp	1 lb 12 oz	1 qt 2 1/4 cups	1. Combine flour and salt. Mix in shortening until size of small peas.
Salt		3/4 tsp		1 1/2 tsp	
Shortening	8 oz	1 cup 2 Tbsp	15 oz	2 1/4 cups	2. Add water and mix just until dry ingredients are moistened.
Cold water		1/2 cup 2 Tbsp		1 1/4 cups	
					3. For each half-sheet pan: On a lightly floured surface, roll out 1 lb 10 oz pastry dough into a rectangle (about 12" x 15"). For each sheet pan: On a lightly floured surface, roll out 3 lb 5 oz pastry dough into a rectangle (about 20" x 28"). For 9" pie pans: Recipe for 1 sheet pan will yield 7 to 8 single 9" crusts. Recipe for 2 sheet pans will yield 14 to 16 single 9" pie crusts.
					4. Add desired filling, such as fruit or custard. Bake as directed in filling recipe. For pre-baked crust: Prick crust well. Bake for 15 minutes at 400 degrees F or until light brown. Cool. Add desired filling, such as chiffon or cooked filling.

Recipe for 25 servings makes a half-sheet pan (18" x 13" x 1") of crust. Recipe for 50 servings makes 1 sheet pan (18" x 26" x 1") of crust.

Nutrients Per Serving					
Calories	131	Saturated Fat	2.1 g	Iron	.7 mg
Protein	2 g	Cholesterol	0 mg	Calcium	2 mg
Carbohydrate	12 g	Vitamin A	0 RE/0 IU	Sodium	69 mg
Total Fat	8.5 g	Vitamin C	0 mg	Dietary Fiber	0 g

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