

DUTCH APPLE PIE (CANNED APPLES-CORNSTARCH)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
358 cal	54 g	3 g	16 g	18 mg	225 mg	17 mg

Ingredient

PIE CRUST

APPLES,CANNED,SLICED

SUGAR,GRANULATED

SALT

CINNAMON,GROUND

NUTMEG,GROUND

CORNSTARCH

WATER,COLD

JUICE,LEMON

BUTTER

STREUSEL TOPPING

Weight

13-7/8 lbs

3 lbs

3/8 oz

1/3 oz

3/8 oz

7-1/2 oz

1-5/8 lbs

2-1/2 oz

4 oz

Measure

13 each

1 gal 3 qts

1 qts 2-3/4 cup

1/3 tsp

1 tbsp

1 tbsp

1-5/8 cup

3 cup

1/4 cup 1 tbsp

1/2 cup

3 qts 3 cup

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7 oz pieces for pie crust and place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Drain apples; reserve juice for use in Step 3; apples for use in Step 5.
- 3 Take reserved juice and add water equal 1-7/8 quart per 100 portions and combine with sugar, salt, cinnamon and nutmeg; bring to a boil.
- 4 Combine cornstarch and water; stir until smooth. Add gradually to boiling mixture. Cook at medium heat, stirring constantly, until thick and clear. Remove from heat.
- 5 Fold apples, lemon juice and butter or margarine carefully into thickened mixture. Cool thoroughly.
- 6 Pour 2-3/4 to 3 cups filling into each unbaked pie shell.
- 7 Using a convection oven, bake at 375 F. for 25 minutes or until lightly browned on high fan, open vent.
- 8 Prepare 1-1/2 recipes No. D 049 00 Streusel Topping per 100 portions. Spread 1/3 glaze over each pie after it has cooled.
- 9 Cut 8 wedges per pie.