

CHOCOLATE CREAM PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
333 cal	43 g	5 g	16 g	31 mg	257 mg	60 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
PIE CRUST		13 each	
MILK,NONFAT,DRY	13-1/4 oz	1 qts 1-1/2 cup	
WATER,WARM	14-1/8 lbs	1 gal 2-3/4 qts	
SUGAR,GRANULATED	1-7/8 lbs	1 qts 1/4 cup	
SALT	3/4 oz	1 tbsp	
CORNSTARCH	1-1/8 lbs	1 qts	
SUGAR,GRANULATED	1-7/8 lbs	1 qts 1/4 cup	
COCOA	9-7/8 oz	3-1/4 cup	
WATER,COLD	1-1/3 lbs	2-1/2 cup	
EGGS,WHOLE,FROZEN	1-1/2 lbs	2-7/8 cup	
MARGARINE	10-5/8 oz	1-3/8 cup	
EXTRACT,VANILLA	1 oz	2-1/3 tbsp	

Method

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; 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. BOTTOM 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 UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Reconstitute milk. Add sugar and salt; heat to just below boiling. DO NOT BOIL.
- 3 Combine cornstarch, sugar, cocoa, and water; stir until smooth. Add gradually to hot mixture. Cook at medium heat, stirring constantly, about 10 minutes until thickened.
- 4 Stir 1 quart of hot mixture into eggs. Slowly pour egg mixture into remaining hot mixture; heat to boiling stirring constantly. Cook 2 minutes longer. Remove from heat.
- 5 Add margarine or butter and vanilla; stir until well blended. Cool slightly.
- 6 Pour 3 cups of filling into each 9-inch baked pie shell. Meringue, Recipe No. I 005 00 or I 005 01 may be spread over chilled filling, about 50 F. Ensure cream pie filling preparation time does not exceed 4 hours total in temperatures between 40 F. to 140 F.
- 7 Refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 8 Cut 8 wedges per pie. Chilled pies may be topped with Whipped Cream, Recipe No. K 001 00 or Whipped Topping, Recipe No. K 002 00.

Notes

- 1 Filling will curdle or scorch if boiled or subjected to prolonged intense heat.