

LEMON MERINGUE PIE (PIE FILLING PREPARED)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
213 cal	33 g	2 g	9 g	0 mg	156 mg	11 mg

Ingredient

PIE CRUST
 PIE FILLING,LEMON,PREPARED
 MERINGUE

Weight

21 lbs
 532 gm

Measure

13 each
 2 gal 2-1/2 qts
 7-1/2 unit

Issue**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 Heat filling to 122 F. ; pour about 3-1/4 cups of filling into each baked 9-inch pie shell.
- 3 Prepare Meringue, Recipe No. I 005 00. Spread 2-1/2 cups completely over warm filling, about 122 F., in each 9-inch pie pan. Meringue should touch inner edge of crust all around and completely cover top of pie. Leave meringue somewhat rough on top.
- 4 Bake at 350 F. for 15 to 20 minutes or until lightly browned.
- 5 Refrigerate until ready to serve.
- 6 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.