

PUMPKIN PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
242 cal	35 g	4 g	10 g	46 mg	370 mg	56 mg

Ingredient

PIE CRUST
 SUGAR,GRANULATED
 SALT
 FLOUR,WHEAT,GENERAL PURPOSE
 MILK,NONFAT,DRY
 CINNAMON,GROUND
 NUTMEG,GROUND
 GINGER,GROUND
 PUMPKIN,CANNED,SOLID PACK
 WATER
 EGGS,WHOLE,FROZEN

Weight

3-5/8 lbs
 1-1/8 oz
 6-5/8 oz
 8 oz
 1-1/2 oz
 3/8 oz
 1/3 oz
 10-1/2 lbs
 9-3/8 lbs
 2-1/3 lbs

Measure

13 each
 2 qts 1/4 cup
 1 tbsp
 1-1/2 cup
 3-3/8 cup
 1/4 cup 2-1/3 tbsp
 1 tbsp
 1 tbsp
 1 gal 7/8 qts
 1 gal 1/2 qts
 1 qts 3/8 cup

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 Combine sugar, salt, flour, milk, cinnamon, nutmeg and ginger in mixing bowl.
- 3 Add pumpkin to dry ingredients; mix at low speed until well blended. Mixture must set for one hour under refrigeration 41 F. or lower.
- 4 Add water and eggs; mix at low speed until well blended.
- 5 Pour 3-3/4 cups filling into each unbaked pie shell.
- 6 Bake at 375 F. for 50 to 55 minutes or until center is firm. Cool thoroughly.
- 7 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.