

CHERRY PIE (PIE FILLING, PREPARED)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
377 cal	54 g	4 g	17 g	0 mg	219 mg	16 mg

Ingredient

PIE CRUST

PIE FILLING,CHERRY,PREPARED

Weight

22-3/4 lbs

Measure

26 each

2 gal 3-3/8 qts

Issue**Method**

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust and 13-7 oz pieces for top 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. Bottom crust will be slightly thicker. 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. FILL CRUST: Fill as specified on individual recipe card. TOP CRUST: Roll top crust in same manner as bottom crust. Fold in half; with knife, make several small slits near center fold to allow steam to escape during baking. Brush outer rim of bottom crust with water. Lay top crust over filling with fold at center; unfold and press edges of two crusts together lightly. 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. SEAL PIE: Press edges of crust firmly together or crimp with the thumb and forefinger to make a fluted edge. BAKING INSTRUCTIONS FOR COOKED PIES: Bake as specified on individual recipe card.
- 2 Pour 3 cups filling into each unbaked 9-inch pie shell. Cover with top crust. Seal edges.
- 3 Using a convection oven, bake at 375 F. for 20 to 25 minutes or until lightly browned on high fan, open vent.
- 4 Cut 8 wedges per pie.