

# Bottom Pastry Crust (Sheet Pans)

Desserts

C-12

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb 12 oz	1 qt 2 ½ cups	3 lb 8 oz	3 qt 1 cup	<ol style="list-style-type: none"> <li>For bottom crust: Combine flour and salt. Mix in shortening until size of small peas.</li> <li>Add water and mix just until dry ingredients are moistened.</li> <li>Roll out pastry dough into rectangle (about 18" x 26") on lightly floured surface. Use about 3 lb 5 oz dough for each sheet pan (18" x 26" x 1"). For 50 servings, use 1 pan. For 100 servings, use 2 pans. Line bottom and sides of pans with dough.</li> <li>Add desired filling, such as fruit or custard. Bake as directed in filling recipe.  For Prebaked Crust: Prick crust well. Bake for 15 minutes at 400° F or until light brown. Cool. Add desired filling, such as chiffon or cooked filling.</li> <li>Cut each sheet pan 5 x 10 (50 pieces per pan).</li> </ol>
Salt		1 ½ tsp		1 Tbsp	
Shortening	15 oz	2 ¼ cups	1 lb 14 oz	1 qt ½ cup	
Water, cold		1 ¼ cups		2 ½ cups	

SERVING:	YIELD:	VOLUME:
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1 piece.  
For Enhanced Meal Pattern only: Sheet pan piece provides ¾ serving of grains/breads.

**50 Servings:** about 3 lb 5 oz (dough)

**50 Servings:** 1 sheet pan

**100 Servings:** about 6 lb 10 oz (dough)

**100 Servings:** 2 sheet pans

Tested 2004

**Special Tip:**

1 sheet pan will yield 4, 9" single bottom pie crusts.

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## Nutrients Per Serving

<b>Calories</b>	133	<b>Saturated Fat</b>	2.15 g	<b>Iron</b>	0.74 mg
<b>Protein</b>	1.64 g	<b>Cholesterol</b>	0 mg	<b>Calcium</b>	3 mg
<b>Carbohydrate</b>	12.11 g	<b>Vitamin A</b>	0 IU	<b>Sodium</b>	70 mg
<b>Total Fat</b>	8.66 g	<b>Vitamin C</b>	0.0 mg	<b>Dietary Fiber</b>	0.4 g