

# Top Pastry Crust (Steamtable Pans)

Desserts

C-12A

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb 2 oz	1 qt ¼ cup	2 lb 4 oz	2 qt ½ cup	1. For top crust: Combine flour and salt. Mix in shortening until size of small peas.
Salt		1 tsp		2 tsp	
Shortening	10 oz	1 ½ cups	1 lb 4 oz	3 cups	2. Add water and mix just until dry ingredients are moistened. 3. Roll out pastry dough into rectangle (about 12" x 20") on lightly floured surface. Use about 2 lb 1 oz dough for each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 1 pan. For 100 servings, use 2 pans. 4. Place pastry crust over desired filling, such as fruit pie and cobbler filling. Bake as directed in filling recipe. 5. Cut each steamtable pan 5 x 10 (50 pieces per pan).
Water, cold		¾ cup		1 ½ cups	

SERVING:	YIELD:	VOLUME:
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1 piece.  
For Enhanced Meal Pattern only: Steamtable pan piece provides ½ serving of grains/breads.

**50 Servings:** about 2 lb 1 oz (dough)

**50 Servings:** 1 steamtable pan

**100 Servings:** about 4 lb 2 oz (dough)

**100 Servings:** 2 steamtable pans

Tested 2004

Special Tip:  
1 steamtable pan will yield 3, 9" single top pie crusts.

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## Nutrients Per Serving

<b>Calories</b>	87	<b>Saturated Fat</b>	1.43 g	<b>Iron</b>	0.47 mg
<b>Protein</b>	1.05 g	<b>Cholesterol</b>	0 mg	<b>Calcium</b>	2 mg
<b>Carbohydrate</b>	7.79 g	<b>Vitamin A</b>	0 IU	<b>Sodium</b>	46 mg
<b>Total Fat</b>	5.77 g	<b>Vitamin C</b>	0.0 mg	<b>Dietary Fiber</b>	0.3 g