

CHOCOLATE AND VANILLA CREAM PIE (INSTANT)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
290 cal	40 g	4 g	13 g	1 mg	446 mg	58 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
PIE CRUST		13 each	
MILK,NONFAT,DRY	14-3/8 oz	1 qts 2 cup	
WATER,COLD	15-2/3 lbs	1 gal 3-1/2 qts	
DESSERT POWDER,PUDDING,INSTANT,CHOCOLATE	2-1/4 lbs	1 qts 2 cup	
DESSERT POWDER,PUDDING,INSTANT,VANILLA	2-1/2 lbs	1 qts 2 cup	
WHIPPED TOPPING MIX,NONDAIRY,DRY	1 oz	1-1/2 cup	
SUGAR,GRANULATED	5/8 oz	1 tbsp	
EXTRACT,VANILLA	5/8 oz	1 tbsp	

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 milk and water in mixer bowl.
- 3 Pour 3-1/2 quarts chilled milk into mixer bowl; add dessert powder. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl. Whip at medium speed 2 minutes or until smooth.
- 4 Pour 1-1/3 cups filling into each baked pie shell.
- 5 Pour 1 gallon chilled milk into mixer bowl; add dessert powder. Using whip, blend 15 seconds at low speed or until well blended. Scrape down sides of bowl. Whip at medium speed 2 minutes or until smooth. Set aside for use in Step 7.
- 6 Pour 1-1/2 cups chilled milk into mixer bowl; add topping, sugar and vanilla. Whip at low speed 3 minutes or until blended. Scrape down sides of bowl. Whip at high speed until stiff.
- 7 Fold whipped topping into vanilla pie filling. Spread 1-3/4 cups over chocolate filling in each baked pie shell.
- 8 Refrigerate at least 1 hour or until ready to serve.
- 9 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower. Chilled pies may be topped with Whipped Cream, Recipe No. K 001 00 or Whipped Topping, Recipe No. K 002 00.

Notes

- 1 1 pound 5 ounces canned dessert topping and frozen bakery products, may be used. Omit Step 6.