

## STRAWBERRY CHIFFON PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
209 cal	28 g	3 g	10 g	0 mg	145 mg	13 mg

**Ingredient**

PIE CRUST  
 DESSERT POWDER,GELATIN,STRAWBERRY  
 WATER,BOILING  
 WATER,COLD  
 WATER,COLD  
 MILK,NONFAT,DRY  
 SUGAR,GRANULATED  
 EXTRACT,VANILLA  
 WHIPPED TOPPING MIX,NONDAIRY,DRY  
 STRAWBERRIES,FROZEN,THAWED

**Weight**

2 lbs  
 5-1/2 lbs  
 4-2/3 lbs  
 1-1/2 lbs  
 1-1/3 oz  
 2-2/3 oz  
 3/4 oz  
 12 oz  
 5 lbs

**Measure**

13 each  
 1 qts 1-1/2 cup  
 2 qts 2-1/2 cup  
 2 qts 1 cup  
 2-7/8 cup  
 1/2 cup 1 tbsp  
 1/4 cup 2-1/3 tbsp  
 1 tbsp  
 1 gal 1/4 qts  
 2 qts 1 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 Dissolve gelatin in boiling water; add cold water. Mix until well blended.
- 3 Refrigerate until gelatin is thickened but not firm.
- 4 Pour cold water into chilled mixer bowl; add topping, milk, sugar, and vanilla. Using whip, beat at low speed 3 minutes or until well blended. Scrape down whip and bowl. Whip at high speed for 5 to 10 minutes or until mixture forms stiff peaks. Set aside for use in Step 7.
- 5 Using whip, beat thickened gelatin at high speed for 10 minutes or until foamy and soft peaks form.
- 6 Fold whipped topping and thawed, drained strawberries into gelatin. Mix carefully at low speed until well blended.
- 7 Pour 5-3/4 cups filling into each baked pie shell.
- 8 Refrigerate 2 hours or until set. Keep refrigerated until ready to serve.
- 9 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.

**Notes**

- 1 In Step 5, 2 pound 10 ounces of canned dessert topping and frozen bakery products may be used for all ingredients, per 100 servings.