

DESSERTS (PASTRY AND PIES) No.I 004 00**EGG AND MILK WASH**

Yield 100

Portion 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
91 cal	3 g	8 g	5 g	215 mg	96 mg	91 mg

Ingredient

MILK, NONFAT, DRY
 WATER
 EGGS, WHOLE, FROZEN

Weight

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

Measure

3 tbsp
 1-1/2 cup
 1/2 cup 2/3 tbsp

Issue**Method**

- 1 Combine milk and water; mix until thoroughly blended.
- 2 Add eggs; whip until well blended.
- 3 Brush on pies. Allow to dry before baking. CCP: Refrigerate at 41 F. or lower until ready for use.

Notes

- 1 This wash will cover 13 to 15 2-crust pies that are baked 30 to 35 minutes, primarily fruit pies (apple, blueberry, cherry, peach, pineapple). It SHOULD NOT be used for pies requiring longer baking time as the crust will brown excessively.