

EGG AND WATER WASH

Yield 100

Portion 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
120 cal	1 g	10 g	8 g	350 mg	113 mg	51 mg

IngredientEGGS,WHOLE,FROZEN
WATER**Weight**7-5/8 oz
1 lbs**Measure**3/4 cup 2-1/3 tbsp
2 cup**Issue****Method**

- 1 Combine eggs with water. Whip until well blended.
- 2 Brush on pies. Allow to dry before baking. CCP: Refrigerate at 41 F. or lower until ready for use.

Notes

- 1 Use on 2-crust pies (berry and mincemeat), bake 40 to 50 minutes. To prevent dark spots, allow wash to dry on crust before baking. This wash is used for berry and mincemeat pies. It SHOULD NOT be used for pies that are baked 30 to 35 minutes as the crusts will be too pale.