

SWEET POTATO PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
252 cal	36 g	4 g	10 g	37 mg	221 mg	47 mg

Ingredient

	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
PIE CRUST		13 each	
SWEET POTATOES,CANNED,VACUUM PACK	13-1/2 lbs	1 gal 2 qts	
EGGS,WHOLE,FROZEN	1-3/4 lbs	3-1/4 cup	
SUGAR,GRANULATED	1-1/8 lbs	2-5/8 cup	
SUGAR,BROWN,PACKED	1-1/8 lbs	3-1/2 cup	
MILK,NONFAT,DRY	5-1/8 oz	2-1/8 cup	
SALT	1/2 oz	3/8 tsp	
CINNAMON,GROUND	7/8 oz	1/4 cup	
NUTMEG,GROUND	3/8 oz	1 tbsp	
GINGER,GROUND	1/3 oz	1 tbsp	
CLOVES,GROUND	1/8 oz	3/8 tsp	
WATER,WARM	5-7/8 lbs	2 qts 3-1/4 cup	
BUTTER,MELTED	4 oz	1/2 cup	

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 Mix sweet potatoes in mixer bowl at medium speed for 5 minutes or until smooth.
- 3 Combine eggs, sugars, milk, salt, cinnamon, nutmeg, ginger, and cloves. Stir until well blended. Add to sweet potatoes.
- 4 Add water and butter or margarine to sweet potato mixture; beat at low speed until well blended.
- 5 Pour 2-3/4 to 3 cups filling into each unbaked pie shell.
- 6 Bake at 425 F. for 45 to 55 minutes or until knife inserted into filling comes out clean. Center may be soft but will set when cool.
- 7 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.