

BUTTERSCOTCH CREAM PIE (DESSERT POWDER, INSTANT)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
301 cal	43 g	3 g	13 g	1 mg	492 mg	56 mg

Ingredient

PIE CRUST
MILK,NONFAT,DRY
WATER,COLD
DESSERT POWDER,PUDDING,INSTANT,BUTTERSCOTCH

Weight

13-3/4 oz
15-1/8 lbs
5-1/2 lbs

Measure

13 each
1 qts 1-3/4 cup
1 gal 3-1/4 qts

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 Reconstitute milk.
- 3 Add dessert powder. Using whip, blend at low speed 15 seconds or until well-blended. Scrape down sides of bowl; whip at medium speed for 2 minutes.
- 4 Pour 3 cups filling into each baked 9-inch pie shell.
- 5 Refrigerate until ready to serve. Chilled pies may be topped with Whipped Cream, Recipe No. K 001 00, or Whipped Topping, Recipe No. K 002 00.
- 6 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.