PECAN PIE

Yield 100   **Portion**   1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
504 cal	77 g	6 g	21 g	126 mg	396 mg	25 mg

Ingredient	Weight	Measure	Issue
PIE CRUST		13 each	
EGGS,WHOLE,FROZEN	6 lbs	2 qts 3-1/4 cup	
SUGAR,GRANULATED	4-7/8 lbs	2 qts 3 cup	
BUTTER,MELTED	12 oz	1-1/2 cup	
CORN SYRUP,LIGHT	11-5/8 lbs	1 gal	
EXTRACT,VANILLA	1-7/8 oz	1/4 cup 1/3 tbsp	
SALT	1-1/2 oz	2-1/3 tbsp	
PECANS,CHOPPED	2-1/2 lbs		

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.

2 Place eggs in mixer bowl; add sugar gradually while beating at low speed. Add butter or margarine; mix thoroughly.

3 Add corn syrup, vanilla, and salt; beat at low speed until smooth.

4 Place 3/4 cup pecans into each unbaked pie shell.

5 Pour 2-3/4 cups filling over pecans in each 9-inch pie pan.

6 Bake at 350 F. for 35 minutes or until filling is set. DO NOT OVERBAKE.

7 Refrigerate until ready to serve.

8 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.