

CHOCOLATE MOUSSE PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
247 cal	33 g	4 g	11 g	1 mg	377 mg	50 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
PIE CRUST		13 each	
MILK,NONFAT,DRY	9-5/8 oz	1 qts	
WATER,COLD	10-1/2 lbs	1 gal 1 qts	
DESSERT POWDER,PUDDING,INSTANT,CHOCOLATE	3-3/4 lbs	2 qts 2 cup	
MILK,NONFAT,DRY	2-3/8 oz	1 cup	
WATER,COLD	2-1/8 lbs	1 qts	
WHIPPED TOPPING MIX,NONDAIRY,DRY	1-1/2 lbs	2 gal 1/2 qts	
SUGAR,GRANULATED	4 oz	1/2 cup 1 tbsp	
EXTRACT,VANILLA	1-3/8 oz	3 tbsp	

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 Combine milk and water in mixer bowl.
- 3 Add dessert powder to milk and water. Using whip, blend at low speed 15 seconds or until well blended. Scrape down bowl; whip at medium speed 2 minutes. Set aside for use in Step 7.
- 4 Mix milk and water in mixer bowl.
- 5 Add topping to milk mixture in bowl. Using whip, mix at low speed until blended.
- 6 Gradually add sugar and vanilla to whipped topping while mixing at low speed. Scrape down bowl. Mix at high-speed 5 minutes or until peaks are formed.
- 7 Add topping to pudding mixture; blend until completely mixed.
- 8 Pour 3-1/2 cups filling into each baked pie shell.
- 9 Refrigerate about 4 hours until ready to serve.
Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.