

## PUMPKIN PIE

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
242 cal	35 g	4 g	10 g	46 mg	370 mg	56 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
PIE CRUST		13 each	
SUGAR,GRANULATED	3-5/8 lbs	2 qts 1/4 cup	
SALT	1-1/8 oz	1 tbsp	
FLOUR,WHEAT,GENERAL PURPOSE	6-5/8 oz	1-1/2 cup	
MILK,NONFAT,DRY	8 oz	3-3/8 cup	
CINNAMON,GROUND	1-1/2 oz	1/4 cup 2-1/3 tbsp	
NUTMEG,GROUND	3/8 oz	1 tbsp	
GINGER,GROUND	1/3 oz	1 tbsp	
PUMPKIN,CANNED,SOLID PACK	10-1/2 lbs	1 gal 7/8 qts	
WATER	9-3/8 lbs	1 gal 1/2 qts	
EGGS,WHOLE,FROZEN	2-1/3 lbs	1 qts 3/8 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 Combine sugar, salt, flour, milk, cinnamon, nutmeg and ginger in mixing bowl.
- 3 Add pumpkin to dry ingredients; mix at low speed until well blended. Mixture must set for one hour under refrigeration 41 F. or lower.
- 4 Add water and eggs; mix at low speed until well blended.
- 5 Pour 3-3/4 cups filling into each unbaked pie shell.
- 6 Bake at 375 F. for 50 to 55 minutes or until center is firm. Cool thoroughly.
- 7 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower.