

Sweet Potato Pie

Vegetable/Fruit

Desserts

C-17

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb 12 oz	1 qt 2 ½ cups	3 lb 8 oz	3 qt 1 cup	1. For bottom crust: Combine flour and salt. Mix in shortening until size of small peas.
Salt		1 ½ tsp		1 Tbsp	
Shortening	15 oz	2 ¼ cups	1 lb 14 oz	1 qt ½ cup	2. Add water and mix just until dry ingredients are moistened.
Water, cold		1 ¼ cups		2 ½ cups	
					3. Roll out pastry dough into rectangles (about 20" x 28") on lightly floured surface. Use 3 lb 7 oz of dough for each crust. Line bottom and sides of sheet pans (18" x 26" x 1") with dough. For 50 servings, use 1 pan. For 100 servings, use 2 pans.
Canned mashed sweet potatoes OR Canned cut sweet potatoes, in light syrup, drained	6 lb 13 oz OR 6 lb 13 oz	3 qt ½ cup (1 No. 10 can) OR 3 qt 3 ¾ cups (1 ⅞ No. 10 cans)	13 lb 10 oz OR 13 lb 10 oz	1 gal 2 ¼ qt (2 No. 10 cans) OR 1 gal 3 ¾ qt (3 ⅝ No. 10 cans)	4. For pie filling: Place mashed sweet potatoes in a mixer. If using canned cut sweet potatoes, puree or mash in mixer with paddle attachment for 4-5 minutes on medium speed until very smooth and free from lumps. (Discard coarse fibers that stick to mixer paddle.)
Frozen whole eggs, thawed OR Fresh large eggs, very well beaten (see Special Tip)	1 lb	1 ¾ cups 2 Tbsp OR 9 each	2 lb	3 ¾ cups OR 18 each	
Instant nonfat dry milk, reconstituted		1 qt		2 qt	5. Add beaten eggs, milk, margarine or butter, brown sugar, salt, flour, orange juice concentrate, cinnamon, ginger, and cloves. Mix with paddle attachment for 4-5 minutes on medium speed until smooth and well blended.
Margarine or butter, melted	3 oz	¼ cup 2 Tbsp	6 oz	¾ cup	
Salt		¼ tsp		½ tsp	
Brown sugar, packed	14 oz	1 ¾ cups	1 lb 12 oz	3 ½ cups	
Enriched all-purpose flour	2 ½ oz	½ cup 2 Tbsp	5 oz	1 ¼ cups	
Frozen orange juice concentrate		¼ cup		½ cup	
Ground cinnamon		1 Tbsp		2 Tbsp	
Ground ginger		1 ½ tsp		1 Tbsp	
Ground cloves		1 tsp		2 tsp	6. Pour 13 lb 15 oz (1 gal 1 qt) pie filling into each crust.

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	<p>7. Bake until a knife inserted near center comes out clean: Conventional Oven: 425° F for 15 minutes. Reduce oven temperature and bake at 375° F for 45-55 minutes. Convection oven: 375° F for 10 minutes. Reduce oven temperature and bake at 325° F for 30-45 minutes.</p>
	<p>8. CCP: Cool to 70° F within 2 hours and from 70° F to 41° F within an additional 4 hours. Refrigerate until ready to serve.</p> <p>Cut each pan 5 x 10 (50 pieces per pan).</p>

SERVING:	YIELD:	VOLUME:
<p>1 piece provides ¼ cup vegetable and fruit. For Enhanced Meal Pattern only: 1 piece also provides ¼ serving grains/breads.</p>	<p>50 Servings: about 12 lb 1 ½ oz</p>	<p>50 Servings: 1 sheet pan</p>
	<p>100 Servings: about 24 lb 3 oz</p>	<p>100 Servings: 2 sheet pans</p>

Tested 2004

Special Tip:

For 50 servings, use 4 ½ oz (1 ½ cups) dried whole eggs and 1 ½ cups water in place of eggs.

For 100 servings, use 9 oz (3 cups) dried whole eggs and 3 cups water in place of eggs.

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Nutrients Per Serving

Calories	266	Saturated Fat	2.75 g	Iron	1.98 mg
Protein	4.92 g	Cholesterol	39 mg	Calcium	61 mg
Carbohydrate	37.13 g	Vitamin A	9471 IU	Sodium	170 mg
Total Fat	11.11 g	Vitamin C	5.4 mg	Dietary Fiber	1.6 g