

Pumpkin Pie

NO IMAGE

Servings:	378.00	Category:	Condiments or Other
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20969
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR A/P PASTRY	9 Quart		260231
SUGAR BEET GRANUL	5 1/8 Quart		108588
BUTTER PRINT UNSLTD GRD AA	9 Pound	melt butter	299405
EGG WHL LIQ W/CITRIC 6-5 GCHC	8 Cup		119865
PUMPKIN FCY	3 #10 CAN		186244
SUGAR BROWN LT	6 Cup		860311
SALT IODIZED	3 Tablespoon		108286
SPICE CINNAMON GRND	20 Teaspoon		224731
SPICE PUMPKIN PIE	15 Tablespoon		514195
MILK EVAP	8 Quart		433629

Preparation Instructions

Preheat oven to 325°

Pie Crust:

Mix flour, 4.5 cups sugar, and melted butter. Spread 1 quart of mixture into large cake pan and lightly pat down with floured hands. Makes 7 large cake pans.

Pie Mixture:

Mix eggs, pumpkin, 4 quarts sugar, brown sugar, salt, cinnamon, pumpkin pie spice, and evaporated milk. Pour 2 quarts per pan.

Bake at 325° for 1 hr or until done.

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.500
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 378.00

Serving Size: 1.00 Piece

Amount Per Serving	
Calories	209.06
Fat	10.35g
Saturated Fat	6.54g
Trans Fat	0.00g
Cholesterol	48.82mg
Sodium	88.47mg
Carbohydrates	25.74g
Fiber	0.91g
Total Sugar	16.32g
Added Sugar	13.47g
Protein	2.24g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 53.82mg	Iron 0.65mg

Nutrition - Per 100g

Calories	985.67
Fat	48.79g
Saturated Fat	30.82g
Trans Fat	0.00g
Cholesterol	230.16mg
Sodium	417.11mg
Carbohydrates	121.37g
Fiber	4.30g
Total Sugar	76.94g
Added Sugar	63.50g
Protein	10.55g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 253.75mg	Iron 3.06mg