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Reduced Fat Pie Crust

featuring Dairy-Lo PC®

Formula	% by Weight
Pastry Flour	52.02
Salt	.47
Baking Powder	.34
Dairy-Lo® PC	3.50
Vegetable Shortening (chilled)	25.35
Ice Water	2.50
Ice Water	13.82
Cider Vinegar	1.97
Total	100.00

Procedure

- Dry blend first four ingredients in a separate container and chill
- Divide shortening into 2 parts; 1/3 and 2/3's
- Place dry blend and the 2/3's portion of the shortening into a chilled bowl and mix with a pastry cutter until blend resembles a coarse meal.
- Cut in the remaining shortening
- Sprinkle water and cider vinegar onto the dough while lightly tossing with a spatula.
- Remove from bowl and gently kneed the dough.
- Roll out and fit into a baking dish

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

BULLETIN # 62
Version # 2.0

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Pie Crust

Control

Formula	% by Weight
Pastry Flour	52.02
Salt	.47
Baking Powder	.34
Vegetable Shortening (chilled)	31.35
Ice Water	13.82
Cider Vinegar	1.97
Total	100.00

Procedure

- Dry blend first three ingredients in a separate container and chill
- Divide shortening into 2 parts; 1/3 and 2/3's
- Place dry blend and the 2/3's portion of the shortening into a chilled bowl and mix with a pastry cutter until blend resembles a coarse meal.
- Cut in the remaining shortening
- Sprinkle water and cider vinegar onto the dough while lightly tossing with a spatula .
- Remove from bowl and gently kneed the dough.
- Roll out and fit into a baking dish

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