



GTIN: 10041449100125

ITEM#: 734-0420

KR PRO PIE CRUST

The original Krusteaz product from the #1 recommended foodservice bake mix brand. Pie crust is made easy with this high shortening, just-add-water mix. Producing a light, flakey crust with a delightful butter taste, this premium mix makes it easy to bake up consistent, great-tasting crust that holds up well to any filling.

Shelf Life

365 days

Storage Temp Min

32°F

Storage Temp Max

90°F

Ingredients

Enriched unbleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), palm and soybean oil, salt.



Preparation and Cooking

FULL BATCH

5 lb (full box) Mix

16 oz (2 cups) Ice Cold Water

HALF BATCH

2 lb (8 3/4 cups) Mix

8 oz (1 cup) Ice Cold Water

1. Place mix in bowl. Using a paddle, gradually add water while mixing on low speed for 30 seconds or until dough ball forms.

2. Allow dough to rest for 10 minutes.

3. Scale dough and form into balls. Roll dough on lightly floured surface. Transfer dough to pie pans.

BAKING DIRECTIONS

9-inch pie pan

6.4 oz dough

Preheat oven (400F for a convection oven; 450F for a standard oven). Bake for 8-10 minutes. Yields 15, 9-inch single pie shells.

Do not eat raw batter.

High Altitude: No adjustment necessary.

HANDLING TIPS

Do not overmix.

For baked pie shell, dock bottom and sides of dough.

For double crust pie, cut steam slits in top crust before baking.

Nutrition Facts

0 servings per Container

Serving Size

2 Tbsp mix

Amount per serving

Calories

90

% Daily Value*

Total Fat 6g 8%

Saturated Fat 3g 15%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 90mg 4%

Total Carbohydrate 9g 3%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 1g

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 1mg 2%

Potassium 10mg 0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

View our full recipes library at <https://www.krusteazpro.com/recipes>

Allergens



EGGS



MILK



PEANUTS



SOY



TREE NUTS



WHEAT