Allied Pinnacle Sweet Pie Bottom Recipe No.2

INGREDIENTS

Stage 1

102081	Pie & Pastry Flour	1.500kg
106250	Pie base Shortening	0.300kg
106007	Caster Sugar	0.300kg
105929	Flavo Prem	0.750kg
105342	Baking Powder	0.045kg
100224	Salt	0.030kg
106317	Skim Milk Powder	0.030kg

Stage 2

Water cold	1.200L

Stage 3

102081	Pie & Pastry Flour	1.500kg

METHOD

1. Using a dough hook add stage 1 ingredients and mix to a crumb consistency.
2. Add stage 2 and blend to form a clear dough. Do not over mix
3. Add stage 3 and mix until a clear dough is formed.
4. Rest for 10 minutes before sheeting and cutting.
5. Bake at 190ºC for desired time depending on product being made.



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Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.