

Pie Crust with Whey Permeate



INGREDIENTS

	Usage Levels (%)
Flour, all-purpose	51.00
Shortening	22.25
Water, cold	15.30
Whey permeate	6.20
Butter	3.00
Sugar	1.50
Salt	0.75
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	450kcal
Total Fat	26g
Saturated Fat	7g
Trans Fat	6g
Cholesterol	10mg
Total Carbohydrates	46g
Dietary Fiber	1g
Sugars	7g
Protein	6g
Sodium	400mg

PREPARATION

1. **Mix together flour, whey permeate, sugar and salt.**
2. **Cut in shortening and butter until texture is similar to coarse corn meal.**
3. **Sprinkle water over the dry mixture and stir with a fork until dough comes together.**
4. **Gather the dough into a ball, cover with clear, plastic food-grade wrap and chill for several hours.**
5. **Roll out on floured surface and place in a pie pan.**
6. **Fill with desired filling (or bake blind) at 204°C (400°F) until golden brown.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.