



Holton Food Products

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# COCONUT CREAM PIE FILLING

High Quality for  
Freeze-Thaw Stable - Refrigerated Sales

Formula

made with “PEAK MULTI-PURPOSE STABILIZER” and Granulated Sugar

## 480 lb. Production Formula - Single Stage Cooking

### INGREDIENT:

### LBS.

### PROCEDURE:

#### Step #1

Water.....	260
Egg Shade #23.052 (Flavorchem).....	10
Thermflo® Starch (Ingredient).....	16
Granulated Sugar.....	20
<b>PEAK MULTI-PURPOSE STABILIZER.....</b>	<b>3.60</b>
(Holton Food Products)	
Non Fat Dry Milk Powdered Hi-Heat.....	20
Granulated Sugar.....	80
Salt, granulated.....	1
Sodium Benzoate.....	0.48

#### Step #1 (in cooking kettle)

Add Water to kettle. Begin agitation.  
Add Egg Shade to Water & disperse.  
**Gradually**, add Starch & dissolve.  
  
Dry blend Multi-Purpose Stab. & Sugar.  
**Gradually**, add and dissolve.

Add to kettle & dissolve.

Add & dissolve.

Add & dissolve.

Add & dissolve.

**Start Heating. Bring to a FULL ROLLING BOIL - approximately 195 deg. F. Hold for 2 minutes. Turn off heat.**

**Keep stirring on low speed.**

#### Step #2

Butter, salted.....	12.50
Fresh Whipping Cream.....	30
Pure Vanilla Extract #93.407.....	4
Coconut Flavor #20.109.....	1.25

#### Step #2

Add to kettle, stir to blend in.

Add, stir to blend in.

Add, stir to blend in.

Add, stir to blend in.

Tender Fresh Coconut Flakes  
(Angel Flake Coconut)

Fr. Baker #4800630-19005-0..... 16

Add, stir to blend in

Gem Medium Coconut..... 16

Fr. Baker #4800630-19114-9

Add, stir to blend in.

Stir until well blended.

**Total Batch Weight:** 480.93 lbs.

Fill pre-baked pie shells.  
Cool before topping.

Topped pies may be lightly covered with Toasted Coconut Flakes  
#4800630-19054-8

Note: See “Ingredient Supplier List” for contact information.