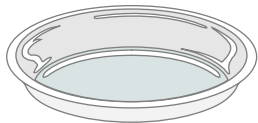




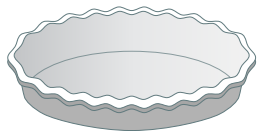
# PIE MAKING CHEAT SHEET

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## PIE PLATES



glass



ceramic



metal

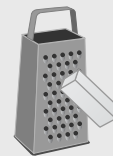
## PERFECT PIE CRUST

### INGREDIENTS:

- 1 1/2 cups (7.5 ounces) all-purpose flour
- 2 tablespoons granulated sugar
- 1/4 teaspoon salt
- 2 tablespoons shortening, frozen for 15-20 minutes or well-chilled
- 10 tablespoons butter, frozen
- 1/4 to 1/3 cup ice water

### DIRECTIONS:

1. In a medium bowl, add the flour, sugar and salt. Whisk together with a fork to combine.
2. Add the shortening to the bowl, and cut it into the dry ingredients using a pastry blender or fork or two butter knives until the shortening is in pea-sized pieces and the mixture is crumbly.
3. Using a box grater (or other cheese grater with large holes), grate the frozen butter into the bowl. Lightly toss with a fork or your hands until the butter is evenly coated with the dry ingredients (don't overmix with your hands, especially if the warmth from your fingers softens or melts the butter).
4. Drizzle in 1/4 cup of the ice water. Use a fork to begin combining the dough. Abandon the fork, if needed, and use your hands to gather the pie dough into a mass. It will be dry and patchy - that's ok. Grab a handful of dough and press. If it clumps together, don't add more water. If it's still dry and falling apart, drizzle in another 1-2 tablespoons and mix lightly and quickly until the dough gathers into a shaggy ball.
5. Press the pie dough (gathering in any dry pieces that may scatter or fall out) into a thick disc-shape onto a piece of plastic wrap. Cover and refrigerate for at least an hour or up to several days (the pie dough can be frozen for several months). Roll out and use as needed or directed (in the recipe you are using).



### NOTES:

For another version of pie crust (my favorite!) that is equally tender and flaky, sub 1/2 cup full-fat sour cream for the water, omit the shortening, and decrease the sugar to 2 teaspoons.

## BLIND BAKING

\*Needed for pies that call for a prebaked pie shell.

\*Often used for cream fillings (like banana cream pie!)

### How To:

\*Make the pie crust, roll it out, and place it in the pie plate.

\*Crimp the edges, poke the bottom of the crust all over with a fork, and cover with plastic wrap.

\*Chill for 1-2 hours until the pie crust is firm.

\*Line the pie crust with regular aluminum foil (covering the edges completely).

\*Fill to the brim with dry beans.

\*Place the pie plate on a baking sheet and bake at 350 degrees F for 45-50 minutes.

\*Remove the pie crust when the bottom is golden and edges are set (a glass pie plate helps here!)

\*Carefully remove the foil and dry beans (the beans can be reused again and again for this!)

\*Let the pie crust cool and fill with all sorts of pie filling deliciousness!



## DOUBLE CRUST PIES

\*Double crusts are usually used for fruit pie.

\*Can be a decorative lattice crust or a full top crust.

\*If using a full top crust, make sure to cut venting slits (at least four) to release steam.

### How To:

\*For perfect edges on a double crust pie, let the top crust (lattice or full crust) hang over the edge by 1/4-inch or so.

\*Fold this overhang UNDER the bottom crust (which should be trimmed flush to the edge of the pan).

\*Flute or crimp the edges as desired (or press with a fork for an easy decorative touch).

