



How-To Make Pie Crust

by Suzanne Koski



Ingredients: MAKES 2 CRUSTS FOR 9" PIE PLATE

2 ½ cups all-purpose flour

½ teaspoon salt

1 cup (2 sticks) salted butter (cubed & chilled)

3-4 tablespoons ice water (may need up to 6)

Instructions:

1. Cube butter & place in refrigerator.
2. Add flour & salt to food processor. Pulse a few times to mix.
3. Add cubed butter. Mix & stop when you see small pieces of butter. Mixture should stick when squeezed.
4. Add ice water 1 tablespoon at a time through the tube & mix. Keep adding ice water 1 tablespoon at a time & mix until consistency changes. Should hold its shape when squeezed. (Be careful not to overmix – can cause a tough crust.)
5. Flour a smooth surface (countertop) & begin shaping into ball.
6. Cut dough in half.
 - If making a 1 crust pie, wrap other half in plastic wrap & place in freezer bag. Freeze for another time.
 - If making a 2 crust pie, put one half in refrigerator till ready to roll out.
7. Flour rolling pin & roll out working from center out. Try to keep a circular shape.
8. Hold pie plate above dough to check for size. Should have enough dough to come up sides of plate & hang off. If not big enough, keep rolling. Don't press too hard.
9. Spray pie plate with cooking spray.
10. Use rolling pin to pick up crust by placing it at edge of crust & rolling dough onto it, stopping at middle of dough.
11. Carefully pick up rolling pin & place crust in pie plate.
12. Press down bottom & sides gently.
13. Fold edges of crust under & decorate with flute, fork or spoon designs.
 - If making a 1 crust pie, prick bottom & sides with fork & fill with pie weights to blind bake. Easy way is to use tin foil over pie filled with uncooked rice. (Keeps crust from puffing up.) Add filling after cooling.
 - If making a 2 crust pie, skip decorating edge & add pie filling. No need to prick bottom & sides.
 - Place 2nd crust on top of filling & fold edges under.
 - Decorate edges with your design of choice. Don't forget to cut slits in top crust to allow steam to release while baking.
14. Follow directions on recipe for baking temperature & time.

"It's not too hard. It's as Easy as Pie!"

Video Tutorial by Suzanne
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