

# Flaky Pie Crust

## Ingredients

### Single Pie Crust

- 1 ½ cups all-purpose flour
- ½ teaspoon salt
- ½ cup shortening
- 4-8 tablespoons of ice cold water

### Double Pie Crust

- 2 cups all-purpose flour
- ½ teaspoon salt
- ⅔ cup shortening
- 5-10 tablespoons of ice cold water

## Directions

1. Combine flour and salt in large bowl. Cut in shortening with a pastry blender, 2 knives, or your fingertips until mixture resembles coarse crumbs.
2. Sprinkle one tablespoon ice-cold water over part of mixture. Toss gently with a fork; push to side of bowl. Repeat just until mixture is moistened and can be formed into a ball. (The dough should hold together when picked up and pressed, and should not crack).
3. Flatten ball of dough into disks (one for one crust, two for double-crust). Wrap tightly with plastic wrap; refrigerate 30 minutes or overnight.
4. Remove one disk of dough from refrigerator. Turn onto very lightly floured surface. (If the dough is too hard, allow it to sit for 5 minutes to soften.) Roll dough gently, use a back and forth motion from center. Do not roll over the edge or it will be thin. Turn dough 45 degrees between each roll to keep it round. If dough sticks to surface, dust lightly with flour. Roll to 12 inches in diameter for a 9 inch pie.
5. Transfer dough to 9-inch, 4 cup capacity pie plate, being careful to avoid stretching pastry. Trim edge of pastry 1/2 to 3/4 inch beyond edge of the pie plate.

## **Single Crust**

1. Fold extra pastry under to build up edge. Flute edge by using the forefinger of one hand and pinching the dough next to it between your forefinger and thumb of the other hand. Continue around pie.
2. Cover and refrigerate 30 minutes to overnight before baking unless otherwise specified in recipe.

## **Double Crust Top**

1. Roll dough as described for single crust. Cut to 10 inches in diameter with an even edge. Transfer the crust over filling, being careful not to stretch the pastry. Tuck edge of crust under bottom crust; press to seal. Flute edge of the pastry as described for single crust. Prick with fork or cut slits to vent steam. Brush with a lightly beaten egg; sprinkle with 1 tablespoon sugar. Create a decorative design in top of crust, if desired, or decorate top with cutout pieces of leftover crust.

## **Pre-Baking a Pie Crust**

1. Place a baking sheet on a lower oven rack and preheat the oven to 425 degrees F (220 C). Once the dough is chilled, it should be firm to the touch (shortening won't firm up as well as butter, so transfer shortening crusts to the freezer for 5 to 10 minutes). Pierce the bottom and sides of the crust with a fork to prevent air pockets from forming.
2. Line the crust with a double thickness of aluminum foil, making sure the foil is all the way to the edges of the bottom of the pan.
3. Fill the foil with pie weights or dried beans. Make sure they're distributed all across the bottom and partly up the sides of the foil-lined crust. The weights ensure that the crust holds its shape during baking and doesn't slump in the pan or bubble up.
4. Put the pie plate on the preheated baking sheet and reduce the oven temp to 400. Bake until the edges of the crust are starting to turn golden and the bottom of the crust has lost its translucent "raw" look, 10 to 12 minutes (carefully pull up the edge of the foil to take a peek).

Remove the baking sheet and pie pan from the oven. Lift up the edges of the foil and set the beans aside. Return the pie and baking sheet to the oven. Save the beans for the next time you bake a pie, or discard them; they're no good to eat once they've been baked.

5. If you'll be baking the crust once it's filled—for a quiche, pumpkin pie, Key lime pie, or others—bake the crust until the bottom is just beginning to color, 6 to 8 minutes. If you're making a cream pie or refrigerated pie, bake it until the entire crust is golden brown, about 15 minutes longer.
6. Remove the pie shell from the oven. To help prevent soggy pie or quiche crusts, brush the inside of the crust with egg wash (1 egg beaten with 1 tablespoon water) to create a seal. Return the crust to the oven until the egg wash is dry and shiny, about 3 minutes.
7. If you're making a cream pie or icebox pie, let the crust cool completely before proceeding with your recipe. For pies that will go back in the oven, like lemon meringue pies or quiches, the crust can still be warm when you add the filling.