

Pie Crust

Tools and Utensils:		Liquid measuring cup
Small mixing bowl		Rolling pin
Measuring cups		Plastic wrap
Measuring spoons		Pie plate or pan
Pastry blender		
Ingredients	Amount	Procedure
Flour	1 1/3 c.	<ol style="list-style-type: none"> 1. Combine flour and salt into the mixing bowl. 2. Cut-in shortening or cold butter with a pastry blender until it resembles pea-size pieces. 3. Add ice water and stir with a fork to form dough. 4. Shape dough into a disc, wrap in plastic and refrigerate 30 minutes. 5. Place a dough disc on a piece of lightly floured plastic wrap. 6. Place another piece of plastic wrap over the dough disc. 7. Roll dough from the center outwards, rotating a quarter turn each time to form a round circle. <u>Chill dough if it become too soft to handle.</u> 8. Remove top plastic and place crust in the pie pan with the bottom plastic still attached. 9. Fit the crust into the bottom and sides of the crust before removing the plastic-this will prevent the dough from being stretched. 10. Trim the dough 1” wider than the rim of the pie pan. 11. Roll the dough under to the rim of the pie plate or pan, and then flute (pinch) the edge for a decorative finish.
Salt	½ t.	
Butter flavored Shortening	½ c.	
Ice water	3 T.	

Tips:

*If baking the pie shell for a filling that will not be baked, **dock** (poking holes in the bottom of the dough with a fork), **double-pan** (place another pan the same size over the dough) or place a piece of parchment paper inside the pie shell and weight it down with dry rice to prevent the dough from puffing up during baking. Bake at 350°F until golden brown. Remove the extra pan or parchment with rice to brown the bottom of the pie shell.

*Add a filling that is baked with the pie shell and bake per your recipe directions.

*Baking pies on the lower rack of your oven helps to bake the pie more evenly.