

CRUST RECIPES

Karin's Dead Simple Crust

2 cups flour
1 teaspoon salt
½ cup vegetable oil
5 tablespoons cold water

Mix flour and salt. Make a well in the flour. Add oil and water together. Mix and shape into 2 crusts.

Alton Brown's Pie Crust

3 ounces butter
1 ounce lard or shortening
6 ounces flour (about 1 ½ cups)
½ teaspoon salt
¼ cup water

Mix flour and salt. Cube fats. Cut butter into flour. Cut lard into flour. Add water slowly until dough comes together. Chill 30 minutes before rolling. Makes 1 crust.

TIPS

Ingredients

- use all purpose flour
- consider mixing in alternate flours, e.g. nut, corn, whole wheat
- use as little moisture as necessary
- knead as little as possible
- butter, shortening, lard, and oil behave differently. find your favorite.
- keep your solid fats cold
- be creative with your "water", e.g. apple juice, milk
- keep your liquids cold too

Rolling

- let rest so flour absorbs water. dough will be less sticky.
- be liberal with flour
- roll between 2 sheets of wax paper

Assembly

- use another pan to assist in getting to the pan
- always put holes in a top crust to allow steam out
- cut decorative holes before laying top crust on
- wet bottom crust before laying top crust on
- add filling before trimming

Baking

- baking blind means baking an empty pie crust
- lower in the oven means a crispier crust
- use a baking sheet for more crispiness and easier cleanup
- cover edges if crust gets too dark. use a circle of tin foil.

Serving

- let pie cool completely on a rack
- use a serrated knife to cut

