

Pie Crust (2-9" Bottoms)



Pie Crust

Don't Fear the *Pie Crust* as Blue Oyster Cult would say...

I don't think pie crust is that scary to make. You can make it in advance so it doesn't affect my cooking schedule and it is so much better than store bought. I also make my crusts a little thicker because I love it.

But, tip wise, I use shortening to make it tender and butter to make it flaky. Grating (yes, just like cheese) helps make the butter the perfect size, so it melts evenly. I do use cold water and butter to help prevent the dough from becoming too tough, but it has never been a problem enough to make a big whoop about it.

Also, yes refrigerating and blind baking are nice, but I have totally skipped that and it was fine.

Finally, the best part about making your own crust is that there are usually scraps. I roll those out, spread melted better and cinnamon sugar all over and bake for 15-minutes. It is the best chef's treat.

Pie Crust (2-9" Bottoms)

3 cups unbleached all-purpose flour ,
2 tablespoon sugar
1 teaspoon table salt
1/2 cup chilled solid vegetable shortening
1/2 cup cold unsalted butter , grated
1/2 cups ice water

- With a pastry blender, mix butter, flour, salt, and sugar.
- Add cold water and shape into a disk; refrigerate for 1 hour
- Roll dough on lightly floured surface into 13-inch circle
- Transfer to 9-inch pie pan; refrigerate 1 hour
- **To Blind Bake:** 400 degree oven bake shell with tinfoil and pie weights for 15 minutes, then remove foil and bake 10 additional minutes

Suggested Schedule

Wednesday	12:15 PM	Make Pie Crust and Refrigerate (30 min)
Wednesday	12:35 PM	Rollout Crusts and Refrigerate (1 hour)
Wednesday	1:15 PM	Blind Bake Pie Crusts (15 min + 10 min)