

## Flaky Pie Crust ~ double

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*Remember to chill the pastry before rolling. Cookbook author Patty Pinner chills her bowl and utensils as well. This makes the pastry easier to work with.*

PREP: 15 MINUTES CHILL: 30 MINUTES

**2<sup>1</sup>/<sub>4</sub> CUPS ALL-PURPOSE FLOUR**

**2 TSP. SUGAR (OPTIONAL)**

**1<sup>1</sup>/<sub>2</sub> TSP. SALT**

**2<sup>2</sup>/<sub>3</sub> CUP SHORTENING, CHILLED**

**8–10 TBSP. COLD MILK**

In a medium bowl stir together flour, sugar, if desired, and salt. Using a pastry blender, large fork, or the tips of your fingers, cut in or pinch or squeeze the shortening until mixture resembles crumbs the size of peas. Tossing the mixture quickly and lightly with a fork, sprinkle in the milk, 1 tablespoon at a time, until dough holds together when lightly pressed. Gather dough into a ball. Cover with plastic wrap and chill about 30 minutes.

Divide the dough into 2 balls, 1 ball (it will be used as the bottom crust) slightly larger than the other (top crust). Keep the smaller ball refrigerated while you roll out the bottom crust. Continue as directed in individual recipes. Makes pastry for one 9-inch double-crust pie.

### PIE-MAKING SAVVY

My mama used to tell me, “You can’t have a good pie if you don’t have a good crust.” Over the years, I’ve learned a few tricks:

1. In order to have a good crust, you don’t want to overwork the dough. Your cooked pastry should have a balance between flaky, crispy, and tender.
2. Keep everything cold, even the bowl and the utensils used to make the crust. As soon as I know I’m going to make a pie, I put everything—the ingredients and the utensils—into the bowl I’m going to use and put it into the refrigerator.
3. To avoid a soggy crust, slip the pie into a preheated oven as soon as you’ve filled the crust.
4. I prefer to use glass pans as opposed to metal. Glass distributes the heat better and it allows me to check the bottom of the crust for doneness.
5. To put a nice little sheen on your double-crust or single-crust pastry edge, brush the pastry with milk or egg wash (egg or egg white and water). If you like, sprinkle the pastry with sugar before baking.