

Pie Crust

Pie dough likes to be cool. Try to make and roll the dough in the morning in the summer before the house becomes too warm.

2 cups flour

1/2 tsp. salt

2 tsp. sugar

1/3 cup firm butter

1/3 cup shortening

1 egg yolk, optional

3 to 4 Tbs. ice cold water
maximum of

4 to 5 Tbs. ice cold water



Sift flour with salt and sugar into a bowl. Cut butter and shortening into flour handling flour and fat lightly but not firmly. When rubbing fat into flour, keep lifting it up and crumbling the mixture between your fingers. This movement helps to aerate the dough. Shake the bowl after 1 to 2 minutes to bring the larger lumps of fat to the surface and to show you how much more rubbing-in is necessary. This is especially helpful when making rich pie pastry as over-rubbing makes the pastry greasy.

Make a well in the center and add egg yolk and 3 tablespoons of water; stir to combine. Draw flour into mixture in the center quickly with a knife, adding more water if necessary, to form a smooth dough. (When not using egg yolk, add 4 tablespoons of water into the well.) Wrap dough in wax paper and refrigerate for at least 30 minutes.

Roll half of the dough, using flour to prevent sticking. Remember only handle the dough as little as possible. Roll the dough until it is large enough to fill pie pan. Roll dough up onto rolling pin and place gently into pie pan. Cut excess dough with scissors and turn under the edges and flute. If you need to piece the dough, always use a little water to hold the dough in place. Chill crusts in refrigerator until ready to fill. This removes any elasticity, which might cause shrinkage, and gives the dough a chance to 'relax'.

Yield: Enough dough for 2 - 9-inch pie crusts or 1 - 9-inch double crust pie.

Prick dough with fork when baking pie shell by itself. Bake at 400 degrees for 10 to 15 minutes or until golden brown.

Dough can be frozen either as un-rolled pie dough or as pie shells. If you are using the un-rolled pie dough, make sure to take it out at least 8 hours before rolling and keep it in the refrigerator. If you are defrosting pie shells let them become room temperature, first.