

Perfect Pie Dough Recipe

(makes 4 thin pie crusts or 2 apple pies)

2 1/2 cups flour

1 cup Shortening (Butter Flavored Crisco) or Butter

1 tsp salt

1. With a pastry cutter, cut the Flour, Butter and Salt together. This step is an important one. Be sure to cut it together well. You will not want to mix the dough much after this step so that you have a nice flakey crust. Handling the dough too much will result in a less flakey pie crust.

Add the following:

1 Tbsp Vinegar

1 Egg (beat with a fork before adding to dough mixture)

1/2 cup cold Water

2. Beat the Egg before adding it to the dough mixture.
3. Add the Vinegar and cold water and then mix together with your clean hands just enough to combine. It should still be lumpy.
4. Separate the dough into 4 equal sized balls. Set 3 aside.
5. Flour a smooth flat surface and your rolling pin.
6. Roll out pie dough into a very thin round pie crust. I like to roll it out onto a sheet of wax or parchment paper with some sprinkled flour. If you have trouble with the pie dough sticking to your roller, dust it with more flour.

*You can also add another sheet of wax paper on top of the dough and roll out your crust between the layers of wax paper.

7. Flip the pie dough over a 9 inch pie plate and carefully peel away the parchment paper.
8. Gently place the pie dough into the pie dish.
9. Take a knife and cut away the excess pie dough along the edge of the pie plate.
10. Flute the edges of the pie crust by pinching it together with your fingers. There are many different ways to do this. Experiment and find one that works for you!

11. If you are baking a pie shell you will need to poke some holes into the pie crust with a fork.
12. Line the pie with parchment paper and fill with some dry beans to weigh down the pie crust so that it holds its shape while baking.
13. Bake for 10-15 minutes in a 375 degree oven.

If you are baking a **Double Crusted Pie**, you will need to do the following...

1. Roll out another round pie crust.
2. Dip your fingers in some water and lightly rub them along the edge of the pie crust. This is important to create a good seal between the top and bottom pie crusts.
3. Place the upper shell on the top of the pie and then lightly press the top and bottom crusts together.
4. Trim the excess pie dough with your knife.
5. Flute the edges of your pie crust.
6. Rub some milk onto the top of the pie crust so that it turns a lovely brown color when it bakes.
7. Sprinkle a pinch of white sugar on the top of the pie.
8. To bake, simply follow the directions for baking your pie crust according to your recipe. (For example, our favorite Apple Pie recipe bakes at 400 degrees for 15 minutes and then 45 minutes at 350 degrees).