

# PIE CRUST 101

This recipe makes enough for one double-crust or two single-crust 9" pies. For a light flaky crust, make sure every ingredient is cold before you begin—even flour (she's earned it).

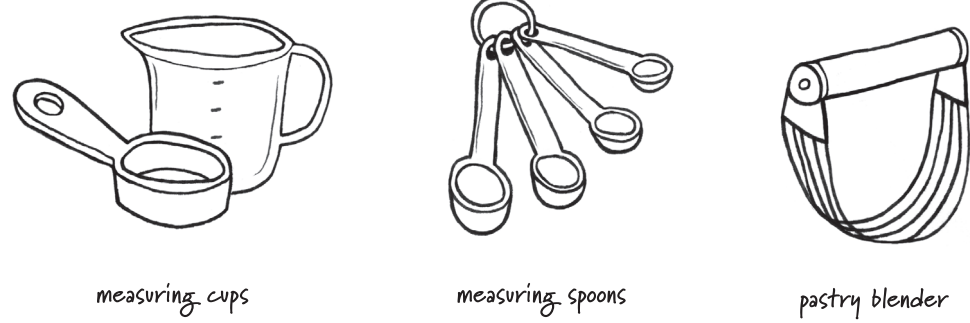
## What you'll need:



rolling pin

mixing bowl

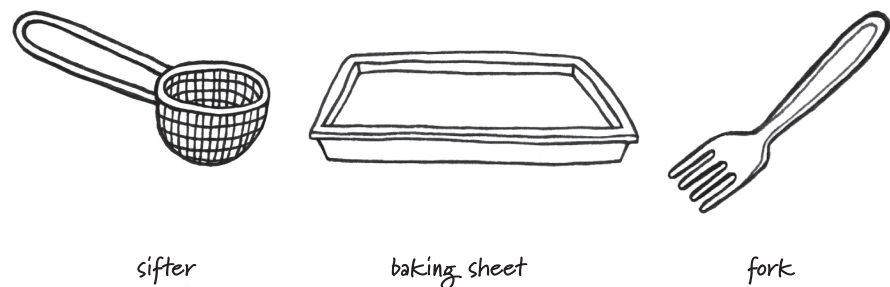
9" pie plate



measuring cups

measuring spoons

pastry blender



sifter

baking sheet

fork



pie desire

emotion

## Ingredients:



1 1/2 cups  
pastry flour

4 tablespoons  
shortening

1 teaspoon salt

4 tablespoons  
butter

1/2 cup  
ice water

Love (1/4 cup  
from child's soul\*)

\*No children with attitude  
or short attention spans

## Try these delicious fillings:



### Apple Pie

Tart apples combined with the sweetness of sugar & cinnamon creates an unrivalled taste explosion. Go ahead. Try to rival.



### Spiced Pumpkin

Do you like extreme deliciousness? No? Then definitely don't serve maple whipped cream as a tasty addition.



### Sour Cherry

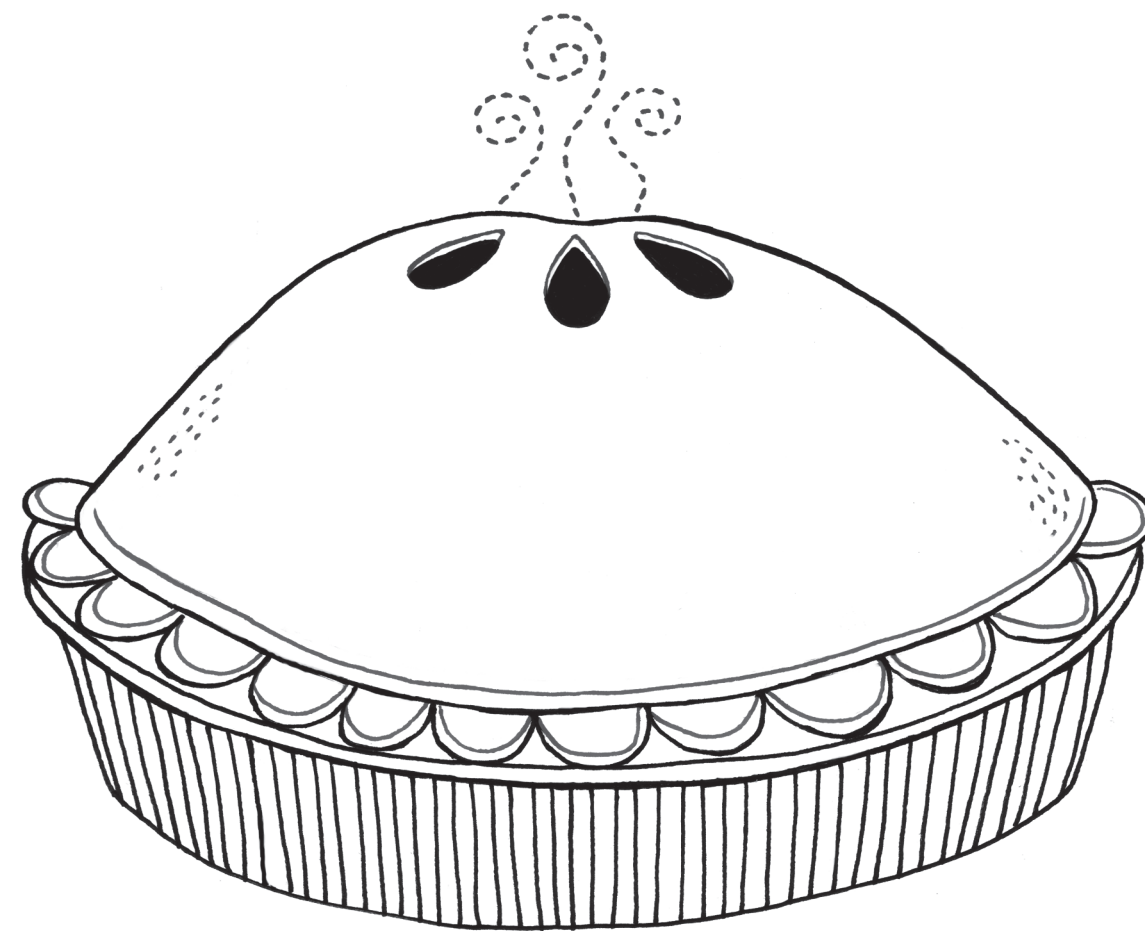
Finally. An excuse to use that fancy new cherry pitter. You're welcome.



### Strawberry Rhubarb

Statistics show rhubarb is as fun to say as it is to mix with sweet strawberries. You can't dispute facts.

Roll out your dough to match this template. It's the perfect size for a 9" pie plate.



Love pie? How about step-by-step instructions? Well then you came to the right informative parchment paper, my friend.



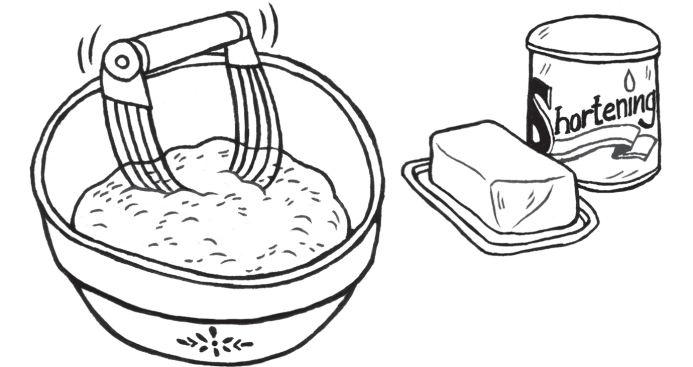
## 1. SIFT

Sift flour and salt into large mixing bowl or mixing-bowl substitute.



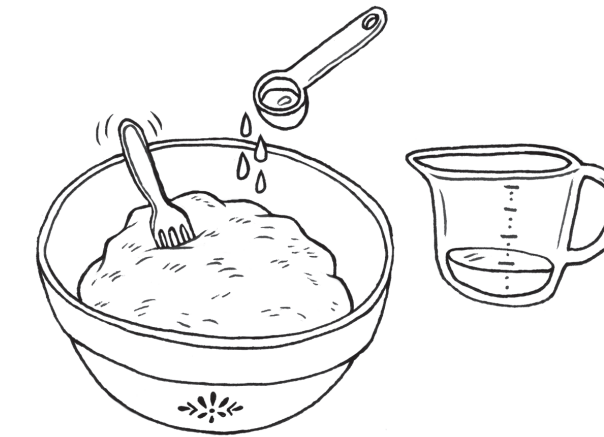
## 2. BLEND

Using a pastry blender—or your hands if you have deep-seated issues with pastry blenders—combine butter and shortening with flour/salt mixture until you have coarse crumbs. Do not overwork the mixture. The mixture hates exhaustion.



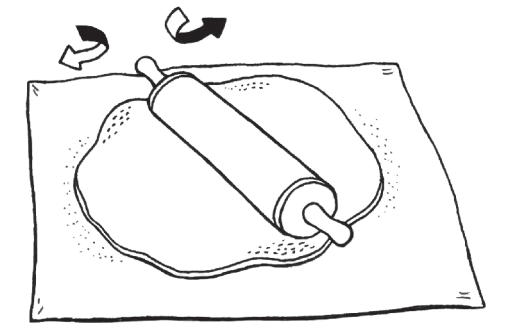
## 3. ADD WATER

Pour in chilled water one tablespoon at a time, while gently mixing with a fork. Continue until dough holds together without being wet or sticky. Press dough into a ball. Divide dough in half. Or else.



## 4. ROLL

Generously dust parchment template with flour. Place dough in centre of circle and roll out one disk of dough to match template. (Templates. Is there anything they can't do?)



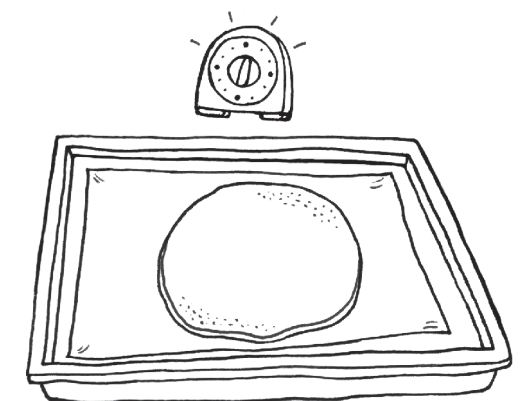
## 5. TRIM

(This is unquestionably in the top 8 most important steps.) Fit dough into pie plate, pressing it into the edges. Trim dough to 1/2" overhang all around.



## 6. CHILL

Roll out remaining dough in same manner, transfer dough on parchment to baking sheet. Then chill pie shell and dough until firm (about 30 minutes—2 minutes if fridge is from future).



## 7. LOAD & SEAL

Load pie with favourite filling, or third-favourite filling. Lay remaining rolled dough on top. Gently press top and bottom dough pieces together to seal. Tuck dough under. Crimp edge as desired.



## 8. EGG WASH

Saving the last step for last, brush with an egg wash and sprinkle with sanding sugar for a delightful golden finish.



To learn about other pastries, techniques and tricks check out [pastryvancouver.com](http://pastryvancouver.com)

