

BEGINNER'S GUIDE FOR PERFECT PIE CRUST

01

KEEP EVERYTHING COLD

- freeze your fat
- use ice cold liquid
- keep the dough in the fridge between steps
- don't handle the dough too long

02

ROLL LIKE A PRO



- use a small rolling pin, initially.
- push straight out from the center of the dough round, gently.
- turn 1/4 turns between rolls.
- don't roll all the way out to the edges until the final rolls.
- switch to a traditional rolling pin for the final rolls.

03

AVOID A SOGGY BOTTOM



- Apply an egg wash to the pie crust prior to baking or filling.
- Chill the rolled out pie crust prior to baking.
- Bake on the bottom rack of your oven.
- Blind bake pies with liquid fillings.

04

AVOID EXTRA FLOUR



- Roll out your dough between two pieces of parchment paper or use a pastry cloth to avoid additional flour.
- Brush off any excess flour prior to baking.

05

SHHHH...SECRETS...*Silence*

- Grate your frozen butter for a faster and more even distribution in your flour.
- Sub out gin or vodka for some of your water.
- Use a glass pie pan for best results.