

PERFECT PIE CRUST TIPS

- To ensure your oven is hot enough, start baking at 425 then reduce after 30 minutes.
- To make your pie shine, brush with an egg wash before baking.
- Cover the edges with 2-3 inch wide strips of foil to keep the edges from getting overly brown.
- Make sure the butter or fat you are using is very cold.
- Keeping larger pieces of fat in your flour mixture is OK as that will allow for flakiness.
- Use only enough water that is called for in the recipe and that allows the dough to hold together when pinched with your fingers.
- Before rolling the dough out, shape it into a disk at less than 1 inch thick as this will help make it easier to roll out.
- Chill the dough before rolling it out.
- Rotate the dough 30 degrees at a time to make sure it not sticking.
- Roll out and away from yourself keeping even pressure the whole time.
- Don't force or push the dough into the corners of the pan.
- Chill before filling the crust so it keeps its shape during baking and the fat is super cold before hitting the oven.
- Bake to fully brown, not just golden brown.
- Try to use your fingertips to handle the dough rather than the palm of your hands.