

## [HOW TO PIE CRUST](#)



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Roll dough out to fit a 9 inch pie plate. Place crust in pie plate. Press the dough evenly into the bottom and sides of the pie plate.

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### **How to Make a Pie Crust NYT Cooking**

Transfer crust to a 9-inch pie pan by gently rolling it up onto the pin, then carefully unfurling it into the pan. Fold over any excess dough. Fold over any excess dough. If you're not making a top crust, then the crimp edges now.

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Once the pie is loaded with filling, lay the top crust over the top. Trim it to leave a half-inch overhang. Fold the dough under itself and crimp to form a seal.

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### **How to Make Pie Crust BettyCrocker com**

Measure 2 tablespoons ice-cold water for One-Crust Pie or 4 tablespoons ice-cold water for Two-Crust Pie into liquid measuring cup; set aside. Place flour, salt and shortening in food processor. Cover and process, using quick on-and-off motions, until particles are the size of small peas.

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### **How to Make Pie Crust with Pictures wikiHow**

Fill the bottom crust with your desired pie filling. Depending on what kind of pie you want to make, you might need to cook the filling, or simply empty the pre-made filling into your crust. Follow the directions for the particular variety of pie you want to make and prepare the filling accordingly.

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### **Perfect Pie Crust Recipe SimplyRecipes com**

2 Line pie crust with aluminum foil: When the pie crust is sufficiently chilled, line the pie crust with aluminum foil. Let the foil extend over by a few inches on two sides to make it easier to lift to remove the pie weights when the baking is done.

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### **Perfect Pie Crust Recipe Ina Garten Food Network**

Dice the butter and return it to the refrigerator while you prepare the flour mixture. Place the flour, salt, and sugar in the bowl of a food processor fitted with a steel blade and pulse a few

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### **Perfect Pie Crust Recipe Add a Pinch**

A homemade pie crust recipe that works perfectly for sweet and savory pies. This pie crust recipe is made by hand and makes a perfect pie crust every single time! The perfect basic pie crust recipe makes any pie better - more magical even.

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### **Homemade Pie Crust Recipe Genius Kitchen**

Chef's Note A nice all purpose pie crust. When I need a crust for a cobbler, I change it to self rising flour because I like lots of crust in my cobblers.

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7. Remove the pie shell from the oven. To help prevent soggy pie or quiche crusts, brush the inside of the crust with egg wash (1 egg beaten with 1 tablespoon water) to create a seal. Return the crust to the oven until the egg

wash is dry and shiny, about 3 minutes.

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### **Easy Pie Crust Martha Stewart**

To make the dough for the pie crust, mix 2 1/2 cups all-purpose flour and 1 teaspoon each salt and sugar in a medium-size bowl. Cut 2 sticks chilled unsalted butter into pieces. With a pastry blender, cut in butter, working until mixture resembles coarse meal.

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### **How to Make Pie Crust Easy Pie Crust Recipe**

Pur ed pumpkin and other seasonal fruits are prime for pie making, but everyone knows who the real star of the show is: the crust. Whether you're a pro pie baker or just starting out, here are

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