

NE

Goyne

RC

ILLUSTRATION JOHN B

TROUBLESHOOTING

PROBLEM: Dough is not round.

to a flat, even disk and check often as you roll.
SOLVING IT: Use your hands or bench scraper to push in dough and round out circle. “aged

AVOIDING IT: Start with dough formed by 4 -

PROBLEM: Dough sticks to counter. 1s = OTe .

AVOIDING IT: Start with very cold dough, | . {ne work as quickly as possible, and make sure to

fit in dough as you roll. : 3) until SOLVING IT: Add more flour to counter floured counter and sprinkle lightly dough 90 degrees. Roll outward (keeping hands at 9 and 3) : pe me you lift dough to turn it; add more with flour. Place tapered rolling again from center, making sure to REI TEED overhang pie of dough as necessary. If dough:still pin in center of dough with ends keep hands at 9 and 3 positions. by 4 inches.

cks, transfer to

TRANSFERRING AND FITTING THE DOUGH

Place rolling about two ½ inches from top FE

Dough round.

I. Trim dough, leaving 42-inch

overhang.

2. Roll overhang under to make flush with lip of pan. Crimp as shown in “Making a Decorative Edge” at right.

rimmed baking sheet and at 9 o'clock and 3 o'clock and roll Lightly flour underneath dough as refrigerator until firm, about 15 minutes: dough outward from center to edge, necessary to prevent sticking.

THE RIGHT WAY TO ROLL OUT — — — — —

Ffatike te dug woe Two key pointers to keep in mind when rolling dough: First, always work with well-chilled pastry; any air between to the counter and tear, Second, never roll out dough by rolling back and forth over the same section,

the same spot, more gluten develops that can toughen the dough. Here's our method:

—a4 y Oe

|. Place well-chilled dough on 2. Using dough scraper, lift and turn 3. Repeat rolling and turning steps

MAKING A

applying even, gentle pressure.

7 aa An attractive border is more than window dressing on a pie—it provides support to the edge to prevent leaking. Here are two styles:

TROUBLESHOOTING

!

!

1 PROBLEM: Dough rips or tears. | AVOIDING IT: Handle dough gently and drape—don't stretch—in pan. i SOLVING IT; Roll or flatten small piece of leftover dough ; over hole to patch it. With our i soft Foolproof Pie Dough, no moistening is necessary. i

2. Lift dough around edges and gently press into corners of plate, letting excess dough hang over edge.

FOR A DOUBLE-CRUST PIE

1. Unroll untrimmed top piece of dough over filled pie, taking care not to stretch it and create thin spots. Trim

FLUTED EDGE

Use thumb and index fingers to overhanging edges of both crusts to about ½ inch, { ' create fluted ridges perpendicular to edge of pie plate. 2. Press edges of top and bottom crusts together well to =

prevent leaking, then fold edges underneath to make flush with lip of pan. Crimp as shown in “Making a Decorative Edge” at right.

3. Use a sharp knife or biscuit cutter to cut vents in top.

- For drier fruit fillings like apple, cut four ½-inch slits.
- For juicier fillings such as blueberry (which need more ventilation to encourage evaporation), cut more slits. Alternatively, punch wider holes with a biscuit cutter before transferring top crust to pie plate.

TINE EDGE Press tines of fork into dough to flatten against rim of pie plate.