

Perfect Pie Crust Hints and Tips:

Cold ingredients and limited handling are the key to preparing a wonderful pie crust.

FATS: Fat and vegetable shortening must be chilled prior to use. If it is too warm, the flour will absorb much of the fat and produce a tough crust.

LIQUIDS: Liquids should be well chilled (actually liquids should be ice cold). The mixing after the water is critical to making pie dough. Water should be added gradually to the dry ingredients and not all at once. Use a minimum amount of ice water and handle the dough as little as possible.

NOTE: If too much water is added, the dough will have to be mixed with more flour thus becoming overworked and tough. If too little water is added, it will cause dry crumbly dough with poor handling qualities.