



how to make a pie

directions

■ Generously dust a surface with flour; unwrap one of the discs of dough. Flatten the dough slightly with your hands and dust the dough lightly with flour before rolling the dough out with a rolling pin. Start rolling at the center of the dough and work outwards. Working quickly, roll the dough into a circle 1/4 inch thick or smaller. The size of the dough round should be about four inches wider in diameter than your pie pan.

■ Gently fold the dough in half, and then into quarters. Carefully pick it up and place it into the pie plate so the center point of dough is in the center of the pan. Carefully unfold the dough. Press the pastry firmly into the pan and trim any excess dough from the edge. Leave a 3/4-inch overhang to make a decorative fluted edge or trim it to a half-inch if you're adding a top crust. Add filling.

■ Once the pie is loaded with filling, unwrap the second ball of dough. Roll the dough and lay it carefully over the pie. Tuck the edges of the top crust under the lower crust and press together lightly. Using the rim of the pie plate as a guide, create a fluted edge with your fingers or the back of a spoon. Cut vents with a sharp paring knife, or use a fork to prick a decorative pattern on the top crust. Brush the surface with egg wash, if desired, and bake as directed.

source: www.allrecipes.com//HowTo/Making-a-Pie-Crust-Step-by-Step/