

bake a perfect pie crust

1. cold A great crust begins with very cold ingredients.

2. flaky When cutting in your shortening or butter, flaky pieces create a flaky crust.

3. chilled Chill the dough in the refrigerator for about 30 minutes for easier rolling and handling.

4. relaxed After rolling dough into the pie pan, allow time to relax. This will help prevent shrinking during the bake.

5. golden Bake your pie in a glass or ceramic pan that absorbs heat rather than reflects it.

