

# Quick & Easy Pie Crust From Scratch



## TIPS:

**1. Quick, Easy & Full-On Flavorful Pie Crust:** This recipe shows how to make a pie crust quickly, easily, and with a full-on flavor that makes the crust much more than just a convenient container for your favorite pie filling.

**2. Rolling Out vs. Pressing Dough into a Pie Pan:** Although this recipe shows in step 6 the more traditional method of rolling out the pie crust dough with a rolling pin, it also shows how to press the dough directly into a pie pan by hand, which is by far quicker and easier to do.

**Preparation Time:** 10-15 minutes plus at least an hour refrigeration time

**Cooking Time:** about 1 hour - *depends on pie filling*

### **Ingredients**

(for one 9-10 inch diameter pie)

**2 Cups Flour** (I use whole wheat flour, but any flour will work)

**1/2 Teaspoon Salt**

**1 Tablespoon Sugar**

**4 Tablespoons Butter**

**4 Tablespoons Canola or Vegetable Oil**

**1 Tablespoon Vanilla Extract**

**Ground Cinnamon** (optional but adds warm flavor to the crust)

**Cold Water** or **Black Coffee** (I like using coffee for more flavor - you can also use apple cider)

**Cooking Spray**



## Equipment

Large Mixing Bowl

Measuring Cup

Table Knife

Fork

Large Cutting Board



Wax Paper  
Rolling Pin  
10-Inch Diameter Pie Pan  
Pot Holder or Folded Dish Towel



1. Measure **2 cups of flour**, and...



...pour the **flour** into a large mixing bowl.



2. Add the **following ingredients** to the bowl:

**1/2 teaspoon salt**



## 1 tablespoon sugar



**4 tablespoons butter** - use the **butter wrapper** as a guide (4 tablespoons = 1/2 stick of butter)





**4 tablespoons canola or vegetable oil**



**1 tablespoon vanilla extract**



**a good shake (or 1 teaspoon) ground**

**cinnamon** (optional but adds a warm flavor to the crust)



3. Use a fork to mash the **butter** into the **flour**, and mix the **ingredients** together until...





...the **butter** has been broken into small, flour-covered pieces about like this.



4. Add and mix in **small amounts of cold water (or coffee)** to the bowl until...



...the **dough mixture** is moist enough to stick together loosely and look thickly granular like this.



5. Use your hands to form the **dough** into a ball.



Put the **dough ball** back in the bowl, and let the **dough** cool in the refrigerator for at least an hour to make the **dough** less likely to stick to the wax paper when the **dough** is rolled flat (you can also cool the dough ball if you plan to press the dough into the pan, or you can skip directly to **How to Press Dough Into a Pie Pan** in step 6 if you're using that method).



6. When the **dough** has cooled, and you're ready to bake a **pie**, do as shown below depending on whether you want to press the **dough** into the pan (shown first below) or roll



out the **dough** using a rolling pin (shown second below).

## How to Press Dough Into a Pie Pan

Start by spraying a pie pan with a **light, even coat of cooking spray**.



Then put the **dough ball** in the middle of the pie pan and press it into place as shown in the 3 pictures below.



## How to Roll Out Pie Dough with a Rolling Pin

Cover a large cutting board with a sheet of wax paper sprinkled with a **light layer of flour** to help keep the **dough** from sticking to the wax paper during rolling.



Put the **dough ball** on the floured wax paper, flatten it a bit with a palm of your hand, and top the **dough** with a **light shake of flour**.



Cover the **dough** with a second sheet of wax paper cut the same length as the first wax paper sheet, and use a rolling pin to roll out the **dough** by working from the **middle of the dough piece** to the outside edges.





Once the **dough** starts to flatten, alternate between rolling the **dough** front-to-back (top left photo) and side-to-side (bottom right photo) until...



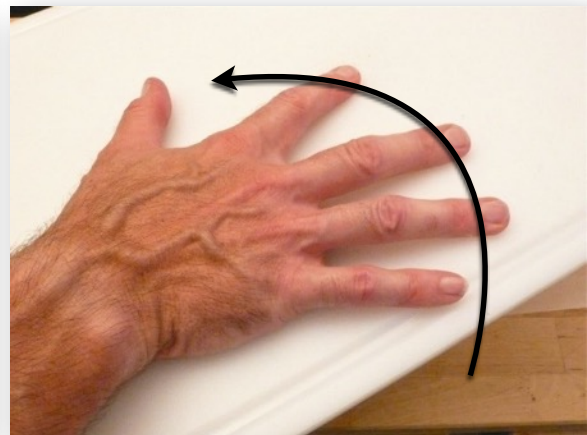
...the **dough piece** is slightly larger in diameter than the diameter of the pie pan when the pan is held upside down over the **rolled out dough** as shown below.



When the **dough** has been rolled out to fit your pie pan, remove the top piece of wax paper, and spray the inside of the pie pan with a **light, even coat of cooking spray**.



Then place the pie pan upside down on the **dough**, put your hand under the cutting board, and maintain pressure with both hands to keep the cutting board and pie pan pressed together snugly while turning the pie pan right-side up.



Remove the wax paper, and gently use your fingers to press the **dough** evenly onto the surface and sides of the pan.



Use a knife to remove any **excess dough** from the edge of the pan, and fill in any holes in the **dough** with the **excess dough** that's been cut away until what you have looks about like...





...this.



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