

# Betty's Basic Pie Crust Making



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Have you ever wanted to serve a pie that is in a homemade crust, but you were intimidated to actually attempt making the crust? Let Betty help you through the procedure--step by step. It's not hard!

## Ingredients:

1 package pie crust mix (I used Betty Crocker brand, which can make 2 crust--For one crust use 1/2 the mix (1 1/3 cups), plus 2 tablespoons and 2 teaspoons ice cold water

Set aside a 9-inch Pyrex pie plate for receiving the crust. Place the 1/2 package of the pie crust mix in a medium to large mixing bowl. Add 2 tablespoons and 2 teaspoons of very cold water. I let water sit with ice cubes in it for a while before making the crust. Now, use a fork to blend the crust mix and water together until it forms a ball. Cut off two pieces of waxed paper for rolling out the crust into a circle. Place one piece of waxed paper on the counter, and sprinkle a small amount of flour evenly over it. Next, take the ball of dough and stretch it out into the largest circle you can make that is equally thick all across. Place the dough on top of the floured waxed paper. Lightly flour the top of the dough. Spread it around evenly. Place the second piece of waxed paper on top of the floured dough. Grip the two pieces of waxed paper together at the bottom end and pull toward you, letting the end fit tightly between you and the counter. Hold it tight, while you roll the dough. With a rolling pin, roll the dough from the center outward, also diagonally, and side to side, until you have a nicely formed circle that is larger than your pie plate all around by about an inch. Now, carefully peel off the upper piece of waxed paper from the rolled-out dough. Spread a very small amount of flour on top of the circle of dough, and replace the waxed paper temporarily. Turn the whole thing over, and repeat the process on the other side, with the second piece of waxed paper. Now, go back to the first side and completely remove the waxed paper and set it aside. Pick up the circle of dough by holding the sides of the waxed paper at the center, so that the dough folds in half. Place the dough (folded in half) at the center of the pie plate, and unfold it, so that the circle of dough covers the pie plate properly. Use your hands to get the dough firmly pressed around the circular edge and up the sides of the pie plate. Use kitchen shears to cut off excess dough all around the outer edge of the pie plate. Now, fold under an equal amount of dough all around the outer edge of the pie plate. Crimp the outer edge into a pleasing, fluted design. Your pie crust is now ready to receive pumpkin, pecan, or other cooked pies. For a cream pie, prick the bottom and sides of the prepared crust and bake it in the oven, according to your package instructions (about 5 to 8 minutes at 400 degrees)

You will be really pleased at your results if you follow the instructions carefully. It is quick, and it will be easy after you make the crust a couple of times. Please try it!