

Betty's Best Homemade Pie Crust Recipe



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In this video, Betty demonstrates how to make her Best Homemade Pie Crust. This is a step-by-step tutorial from the mixing of the dough to the fluting of the top edge. If you are having trouble making pie crusts, or if you just need a new recipe, try this--It's wonderful!

Ingredients:

1 1/2 cups self-rising flour
1/2 cup butter (1 stick)
4 to 5 tablespoons ice-cold water

In a large bowl, place 1 1/2 cups self-rising flour. Cut in 1/2 cup butter with a pastry blender. Keep working the mixture, until it is the consistency of cornmeal. Sprinkle 4 to 5 tablespoons of ice-cold water over the mixture, a little at a time, stirring after each addition. When the dough will form into a ball, stop adding water. Flatten the ball of dough on a lightly floured surface, by pressing with your hands. Roll from the center to the edge, until the dough will fit your pie plate (about 1/8-inch thick). Carefully transfer rolled dough from flat surface to your pie plate, keeping it centered. Now, use kitchen scissors or shears to cut off excess dough from the top edge. Turn top edge under--one turn all the way around. Now flute the edge by repeatedly placing your index finger of one hand on the edge of the dough, and using your thumb and index finger of the other hand to crimp the dough. Repeat this process all around the edge for a beautiful pie crust. If you plan to bake the pie crust before filling, take a fork and prick the bottom and sides to let air out as it bakes. If baking immediately, bake at 400 degrees for about 10 minutes--but watch it carefully, so that it does not burn. If following a pie recipe, use the baking time and temperature in the recipe. You will love this flaky, delightful crust!