

Betty's Sensational Sesame Seed Pie Crust



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In this video, Betty demonstrates how to make Sensational Sesame Seed Pie Crust. It is made from homemade pie crust dough that contains sesame seeds, and it is pressed with your fingers into a pie plate, which is very easy to do!

Ingredients:

1 cup all-purpose flour
¼ cup sesame seeds
½ teaspoon salt
6 tablespoons butter
2 to 3 tablespoons cold orange juice

In a medium bowl with a fork, stir 1 cup flour, ¼ cup sesame seeds, and 1/2 teaspoon salt. With a pastry blender, cut shortening into flour mixture, until mixture resembles coarse crumbs. Sprinkle orange juice, a tablespoon at a time, onto flour mixture, mixing lightly with a fork after each addition, until pastry is just moist enough to hold together. Press into the bottom and sides of a 9-inch pie plate. Pinch top to form fluted edge. Prick bottom and sides of crust and bake 15 minutes at 425 degrees F, if to be used as baked pie shell. Otherwise, fill with pie filling and bake according to pie filling directions. This crust is flavorful and flaky—just perfect for pumpkin, sweet potato, or pecan pie! Enjoy!!! --Betty