

Betty's Super Easy Press-in-Pan Pie Crust



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In this video, Betty demonstrates how to make a Super Easy Press-In-Pan Pie Crust. Just mix a few ingredients together, and use your fingers to press the dough into a pie pan. It's very quick, and it tastes delicious every time!

Ingredients:

1 cup all purpose flour
1 tablespoon confectioner's sugar
½ teaspoon salt
6 tablespoons butter (still cold from the refrigerator and cut into six 1-tablespoon pieces)
2 to 3 tablespoons ice cold water

In a large mixing bowl, combine 1 cup all purpose flour, 1 tablespoon confectioner's sugar, and ½ teaspoon salt. Stir until well-blended. Add 6 tablespoons butter. Use a pastry blender to cut butter into dry ingredients, until mixture is the consistency of coarse cornmeal. Add 2 to 3 tablespoons cold water, a little at a time, and use a fork to stir the mixture until you can form it into a ball. Use your hands to stretch the ball to thin it out some, and then place it in the center of a 9-inch pie pan (plate). Use your fingers and palms of your hands to press the pie crust dough evenly across the bottom and sides of the pie pan, until any excess comes to the top rim of the pie pan. Adjust the thickness of the upper rim, and then press it with a fork, or use your fingers to flute the top edge. Use a fork to prick holes in the bottom and sides of the pie crust, keeping large bubbles from forming as it bakes. Bake at 425 degrees (F) for about 10 minutes. Watch the baking process carefully, and remove the pie crust, if the upper edge starts to over-brown. When the pie crust is done, remove it from the oven and let it cool before filling. This luscious pie crust can be used for cream pies, such as chocolate, vanilla, coconut cream, lemon, key lime, and many more flavors. Scrumptious! Enjoy!!! --Betty