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RECIPES ARE ADDED!**

**Homemade Pie
Crust**

This easy-to-make pie crust will impress your guests. With a buttery undertone and a crisp, golden-brown finish, it's sure to please.

For the Crust:

- 175g **flour**
- 116g **fat** (unsalted butter or Crisco – *I use 58g of each*)
- 60g **ice-cold water**
- **Pinch of salt**
- **1 (9-inch) pie pan**
- **1 baking sheet**

Step 1: Make the Pie Crust

1. **Preheat oven to 425°F (218°C).**
2. In a **food processor**, combine **flour, a pinch of salt, and fat (unsalted butter or Crisco).**
3. Pulse **8–10 times**, then slowly add **cold water** while continuing to pulse.
4. Stop pulsing when the mixture starts **pulling away from the blade** and has small bits of fat streaked throughout. *Do not overmix!* This ensures a flaky crust.
5. Transfer the dough to a **lightly floured surface.**
6. Gently form the dough into a **disk**, handling it as little as possible to prevent the fat from melting.
7. Wrap tightly in **plastic wrap** and refrigerate for **30 minutes.**

✓ If Making Dough by Hand:

1. In a **mixing bowl**, combine **flour** and a **pinch of salt.**
2. Cut in the **butter and/or Crisco** using a **pastry cutter or your fingertips** until the mixture resembles **coarse crumbs.**
3. Gradually add **ice-cold water**, mixing just until the dough comes together. *Do not overwork the dough.*

4. Form the dough into a **disk**, wrap it tightly in **plastic wrap**, and refrigerate for at least **30 minutes** before rolling out.
8. Remove the dough from the fridge and let it rest at **room temperature for 5–10 minutes**.
9. On a **lightly floured surface**, roll out the dough into a **12-inch circle**. If the dough starts to crack, let it rest for another **5 minutes**.
10. To transfer the dough to the **9" pie pan**, place a **rolling pin at one edge of the dough** and slowly roll toward the opposite side, wrapping the dough around the pin.
11. Position the **rolling pin at the edge of the pie pan** and gently unroll the dough over the pan.
12. **Gently press** the dough into the bottom and around the sides of the pan, making sure there are no air pockets.
13. Trim the edges with a **sharp knife**, leaving about a **1-inch overhang**. Fold the excess dough under itself and **crimp the edges** as desired.

Step 2: Bake the Pie Crust

1. Use a **fork to prick the bottom** of the crust several times to prevent bubbling.
2. Place the pie pan in the **freezer for 10–15 minutes** to help the crust hold its shape while baking.
3. Line the crust with **parchment paper** or **foil**, then fill it with **pie weights or dried beans** to prevent it from puffing up. 🖱️ [See picture here.](#)
4. Place the pie pan on a **baking sheet** and bake in the **preheated 425°F (218°C) oven** for **12–15 minutes**, or until the edges start to turn golden.
5. Carefully remove the **parchment paper and weights**. The bottom of the pie shell may look wet, this is ok.
6. Return the crust to the oven and bake for another **5–7 minutes**, or until the edges are golden brown and fully baked. The bottom may be puffy but it will settle once cooled.
7. Remove from the oven and let the crust **cool completely** before adding the chocolate pudding filling.