

Best Basic Flaky Pie Crust

A Bountiful Kitchen

2 cups flour

1 teaspoon salt

1 cup shortening

½ cup very cold water + additional tablespoon or two if needed

Mix flour and salt. Cut in shortening with pastry blender or knives.

Add water.

Fold with spatula or fork until flour is absorbed and dough comes together.

Gather dough together into a ball. Split in half if making a two crust pie.

Flour surface and rolling pin well. Flatten dough gently with hand to make round shape. Roll out from center to about 1/8" thickness. Fold in half, lift onto pie plate. Open and shape to pan.

Make sure to fit dough into edges of pie plate.

If making a single crust pie, use about ¾ of dough and shape into pan, make the outer edge of the crust about double the thickness of the rest of the crust to help prevent crust from shrinking while baking (more tips below about blind baking).

Tips-

Shortening:

-I like to use ½ Regular Flavor and ½ Butter Flavor Crisco. The Butter Flavor Crisco gives the crust a nice bit of butter flavor.

-Butter is preferred by many cooks, but I like shortening because it's easy to handle (no worry about the butter melting while handling the dough) and shortening produces a light flaky crust.

-Some people like to "cut" the flour in with their fingers.

-Don't cut the flour and shortening too much, the pieces of shortening are what make the crust flaky, you want to have pebble size pieces of dough before adding the water.

-Do not use a stirring motion with the pastry cutter.

Baking:

-If your pie is getting too brown on the edges, but not on top, take a piece of foil, fold in half to make a square then cut a half circle out of the middle. Unfold and put over your pie to cover the edges of the crust.

-If baking for a single *cooked* crust, prick the entire bottom crust and sides with a fork (to allow steam to escape). Place the single pie crust into the refrigerator, leave in for 30 minutes.

Set the oven to 500 and bake for about 8-10 minutes on the middle rack, watching carefully to insure the crust doesn't burn. Remove the crust when lightly golden and let cool, then fill with custard or other filling.

This is for a single cooked crust only. Do not prick the bottom of the crust when baking a filled single crust pie (such as pumpkin or pecan).

Fresh Cranberry Apple Pie

A Bountiful Kitchen

7-8 large apples any type, peeled, cored and sliced (I like Granny Smith)

1 1/2 cups fresh cranberries, washed

1 1/4 cups sugar

1/2 cup flour

1 teaspoon cinnamon

1-2 teaspoons almond extract

juice from 1/2 of a lemon (about 2 tablespoons) not necessary if using Granny Smith Apples
dash salt

1-2 tablespoons butter for dotting top of fruit, cut into small pieces.

Preheat oven to 375 degrees. Place rack on bottom shelf of oven.

Prepare crust. Roll out bottom crust, place in pie plate.

Place apples in large bowl and mix with cranberries. Add rest of filling ingredients.

Fill bottom crust with apple cranberry mixture, mounding the fruit up in the center of the pie.

Push down lightly on the fruit to prevent large gaps between the fruit and crust after the fruit cooks and shrinks a bit.

Dot the top of the fruit with butter.

Place other half of rolled out dough on top of filling in pie plate.

Gather the edges of the crust together and tuck the edges of the pie crust under.

Crimp the edges.

Make slits on top of pie for steam to escape. Brush with egg wash if desired, sprinkle with about 1-2 tablespoons sugar.

Place pie onto foil lined cookie sheet or sheet of foil (important, this usually bubbles over a bit).

Bake for about 60 minutes. Cover loosely with foil if pie is getting too brown.

Continue baking for about 10-15 minutes or until pie is bubbly and golden. Total baking time is usually 1 hour and 10 minutes, but may vary in your oven.

Mom's Favorite Apple Pie

6-8 large apples -I like a mixture of Granny Smith and Jonathan's

$\frac{3}{4}$ cup sugar

1-2 teaspoon cinnamon

1 teaspoon nutmeg

$\frac{1}{2}$ teaspoon salt

4 tablespoons flour

1 tablespoon lemon juice

2 teaspoon vanilla extract

Butter

Egg, sugar, cream for top crust

Peel, core and slice apples. Set in large bowl. Mix in sugar, spices, flour, and lemon juice. Place pastry in a 9 inch pie plate. Sprinkle with vanilla . Dot with butter. Top with crust. Crimp edges. Cut steam vents. Brush either beaten egg or egg white, sprinkle with sugar or brush with cream or milk and sprinkle with sugar. Bake at 375 for about 50-60 minutes. May need to cover with foil for half of baking time.