

## Basic Pie Crust

*Cynthia Briscoe*

### Single Crust:

1 ½ C whole pastry flour  
1/3-½ cup safflower oil  
1/2 cup water  
¼ tsp. finely ground sea salt

### \*Double Crust:

\*3 C  
\*½-¾ C  
\*1 C  
\*½ tsp.

1. Place the oil and water in separate measuring cups in the freezer while preparing the filling. (About 30-40 minutes.) Very cold water and oil make a flakier, layered crust.
2. Sift the flour into a bowl, whisk in the salt.
3. Drizzle the oil into the flour, lifting the flour with a fork to make “beads”. It’s Ok if there is still a couple of TBSP. of loose flour in the bottom of the bowl.
4. Gradually pour in a trickle of the ice water into the bowl, loosely stirring with a fork, until there is enough moisture to moisten all the flour. You may or may not need all the water. It depends upon the flour’s absorbency. **Do not over mix.** Mostly there will be the darker beads of flour mixed with oil and then lighter veins of white from the flour moistened with water.
5. Loosely gather the mixture into the center of the bowl and place the ball onto a sheet of waxed paper. Place another sheet of waxed paper over the top. \*If making a double crust, split the dough in half.
6. Roll out the dough between the two sheets of waxed paper. Ideally, the dough will have a “marbled” look.
7. Lift off the top sheet of waxed paper and set it back on top of the dough.
8. Grasp both sheets of waxed paper with the pie dough in between and flip over. Remove the top sheet of waxed paper.

9. Invert the pie tin over the top of the dough, centering the pie tin over the dough.  
10. Slip one hand under the bottom sheet of the waxed paper and flip everything over. Carefully remove the last sheet of wax paper.

11. Use your fingers to gently press the dough into the bottom of the pie tin. If you are pre-baking the pie shell, puncture the dough in a few places with a fork.

- If making a double crust pie, divide the dough in half and roll out the top and bottom separately.
- Before putting on the top crust, moisten the edge of the bottom crust with a little bit of water.
- After rolling out the top crust between the two sheets of waxed paper, Lift off the wax paper on top and put it back in place.
- Grasp all the layers and flip over. Remove the wax paper sheet that is now on top. Now there is one sheet of waxed paper on the bottom and the crust is sitting on top.
- Grasp the crust with the waxed paper and flip it over onto the pie. Carefully peel off the waxed paper.
- Trim and crimp the edges.

*\*You can also make crust with unbleached white flour or a mixture of whole-wheat pastry flour and unbleached white flour.*