



How to Make Pie Crust

Pie crust is very easy to make out of five simple ingredients: butter, flour, salt, egg yolk and water. Start with one half cup of cold butter. Cut it into very small chunks, as small as you can get them, and place them in a large bowl. Add one and one third cups of flour. Using your fingers, blend the butter into the flour by rubbing the butter and the flour together. Do this until you can no longer see any chunks of butter in the mixture. Add one egg yolk, blending it in to the flour and butter mixture with a fork. Add only enough ice water, while gently stirring the mixture, for it to come together in a ball. Remove the ball from the bowl and place it onto a floured surface. Flatten the ball with the palm of your hand, until it is the shape of a circular disc. Using a rolling pin, roll from the center of the disc outward, in a circle, until the crust is several inches wider all around than the pie pan you are using. Place the rolled-out crust in the pie pan, pressing it down into the pan all around. Fold the extra dough under towards the outside of the pie pan, and pinch it all around. Make several slits in the crust in the bottom of the pie pan before placing it in the oven to allow steam to escape. Bake at 375 degrees until golden brown.

1. What is the first step in making pie crust?

2. What is the last ingredient to be added to the mixture?

3. When do you pinch the edges of the dough all around?
