

BEST PIE CRUST



COOK TIME: 20-22 min

SERVES: Makes top and bottom crust
for a 9-inch pie

INGREDIENTS

2 ½ cups all-purpose flour
2 teaspoons powdered sugar
1 teaspoon salt
½ cup unsalted butter, very cold
¼ cup solid vegetable shortening,
very cold
⅓ cup (approximately) ice water

TIP

If it's a hot day or your hands run warm,
touch the dough as little as possible!
You can also hold an ice pack to cool
your hands and/or use it cool down
your rolling surface.

RECIPE BY

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PREPARE THE DRY INGREDIENTS

In a large bowl combine the flour, powdered sugar, and salt.

CUT IN THE FATS

Cut the cold butter and the shortening into small pieces. Using a pastry cutter or two forks, work the butter into the flour mixture until all of the pieces are pea-sized or smaller.

ADD THE ICE WATER

Slowly drizzle in the ice water, mixing with the pastry cutter just until the dough begins to come together. Switch to your hands or a spatula, adding only as much water as needed to bind the dough.

ROLL OUT THE DOUGH AND CHILL

Split the dough in half and turn out each piece onto a floured surface. Roll one piece out into a round that extends past your 9-inch pie dish. Trim the edge of the dough so that it only extends about ¼ inch past the edge of the pie dish.

FOR A SINGLE CRUST PIE: Once you line the bottom of your pie pan and trim the edges, crimp the crust as desired and chill for 30 minutes. Reserve the second half of dough for another use, such as pie decorations!

FOR A TWO-CRUST PIE: Roll the second half of the dough out. Fold it into fourths, and set into the bottom of the pie pan. Chill both pieces in the refrigerator for 30 minutes.

PIE CRUST DECORATIONS

Roll out the second piece of dough and cut into shapes or use cookie cutters. Chill cut-outs for 10-15 minutes. Brush with egg wash, and sprinkle with sugar or cinnamon sugar. Bake on a parchment-lined cookie sheet at 425°F for 5-7 minutes or until golden.

BLIND BAKING THE PIE CRUST

When a pie has a custard filling — like pumpkin, pecan, chess, or quiche — blind baking ensures the crust stays flaky. No soggy bottoms!

Preheat oven to 400°F.

Create an egg wash by whisking the egg with 1 tablespoon water.

Remove the pie pan from the refrigerator and line it with two pieces of foil that extend over the edges. Fill the center with pie weights or dried beans to keep the crust from puffing up. Bake for 15 minutes. Remove the pie pan from the oven, lift out the foil and weights, prick the bottom and sides with a fork, brush the crust with the egg wash, and return the pie pan to the oven. Bake for an additional 5 to 7 minutes, or until the crust is a light golden brown. While the crust is baking, prepare your filling.

PUMPKIN PIE FILLING



COOK TIME: 35-45 min

SERVES: 6-8

INGREDIENTS

2 eggs

2 cups pumpkin purée

1 ½ cups sweetened condensed milk

⅓ cup packed light brown sugar

1 teaspoon cinnamon

1 teaspoon ginger

½ teaspoon ground nutmeg

¼ teaspoon clove

½ teaspoon fine kosher salt
(or salt of choice)

Shallow 9-inch pie pan or deep 9-inch
pie pan for Deluxe version

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PREHEAT OVEN TO 375°F

PREPARE THE PIE SHELL

Place the pie plate, with its baked crust, on a rimmed baking sheet.

MIX THE FILLING

In a medium bowl whisk together the eggs. Add the pumpkin, sweetened condensed milk, brown sugar, and spices. Whisk until thoroughly combined and smooth.

FILL AND BAKE

Pour the filling into the still-warm prepared pie shell and place it in the oven. Use a measuring cup to fill the baking sheet with hot water.

Bake for 35 to 45 minutes, or until the pie is set but still has a slight wobble in the middle. The water should be mostly evaporated, but if some remains, remove just the pie and allow the sheet and water to cool before removing from the oven. Safety first!

LET IT COOL

Let the pie cool completely on a wire rack before serving or storing. Store in the refrigerator for up to 3 days. This pie can definitely be prepared ahead — the Wednesday before Thanksgiving is always my pie and potato day!

PUMPKIN PIE DELUXE

Want to amp up your pumpkin pie? Want to build a Deluxe version? See below.

Build your pie crust in a deep 9-inch pie plate. Proceed with the above steps and fill the baked crust with the pumpkin pie filling. While the pumpkin pie is baking, make the topping below, which will be added halfway through.

1 cup all-purpose flour

1 cups finely chopped pecans

1 cup packed light brown sugar

½ cup unsalted butter, melted

1 ½ teaspoon cinnamon

½ teaspoon fine kosher salt or salt of choice

Pulse all the ingredients in the bowl of a food processor until a wet crumble forms, or combine with a wooden spoon in a large bowl. About 20 minutes into baking the pie, open the oven and sprinkle the crumble over the top. To keep the filling in place and stable, start by creating a ring around the outer edge and work toward the center. Bake the rest of the way, using a cake tester to see when the custard is set. Allow to cool completely and store as above.