

FLAKY PIE CRUST

INGREDIENTS



1 ¼ cups flour



1 tsp sugar



½ tsp salt



½ cup butter
cut into
small cubes



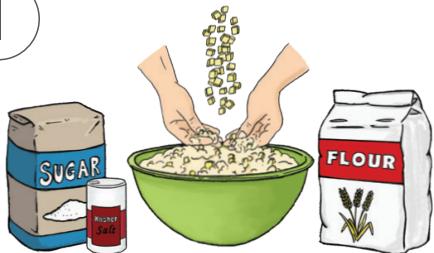
3-4 Tbsp cold water



3-4 cups homemade
or store-bought filling
(see Fun Bites)

STEPS

1



Stir flour, sugar, and salt in large bowl. Add butter. Use your fingertips to smear it into the flour, creating small flakes.

2



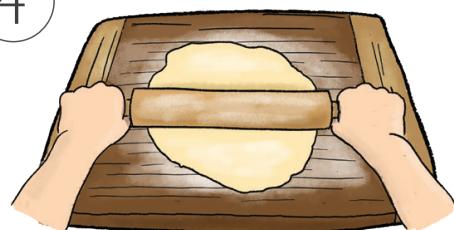
Add 3-4 Tbsp of water. Mix gently with a fork. Use just enough water so that the dough comes together when clumped in your hand.

3



Form dough into a flat disc. Wrap with plastic wrap and refrigerate at least 30 minutes.

4



Dust cutting board with flour. Roll dough into a 13-inch circle. Press into a pie pan and trim overhanging edges.

Next Steps: Pour filling into crust. Preheat oven to 375°F. Bake 45-60 minutes, until crust is golden brown



**Cook! Prepare a buttery, flaky pie crust.
Create! Choose fillings and make your own pie.**

FEATURED SKILL: CUTTING IN BUTTER

“Cutting in” is a special way of mixing butter into flour.

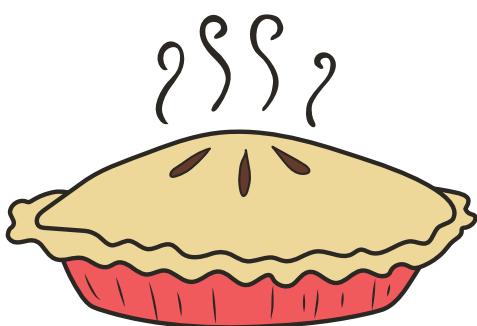
1 Start with small cubes of cold butter.

2 Blend until it resembles tiny pebbles.

Tip: Work quickly to keep it cold.



FUN BITES



- **Homemade Filling** Mix 3 cups chopped fruit or berries, 3 Tbsp cornstarch, 1 Tbsp lemon juice, $\frac{1}{3}$ cup sugar, and a pinch of salt.
- **Cold Butter** Tiny bits of very cold butter mixed in with flour is key to moist, flaky crust.
- **Double Crust** Top your pie with crust or lattice strips! Make a double batch of dough and divide it in half in Step 3.

PEACH GALETTE

- 1 Prepare **one recipe of pie crust**. Instead of pressing it into a pie pan, lay it flat on a parchment-lined baking sheet.
- 2 Stir together **3 cups sliced peaches** (fresh or frozen and defrosted), **3 Tbsp cornstarch**, **1 Tbsp lemon juice**, $\frac{1}{3}$ cup sugar, and a pinch of salt.
- 3 Mound peaches in center of dough, leaving a 2-inch border. Fold the edges towards the center, overlapping the dough as you rotate.
- 4 Bake at 375°F for 45-50 minutes, until crust is golden and filling is bubbling.



Eyes on the Pies