

Short-Cut Pie Crust

Truly Easy as Pie

Apple pie was one of the first recipes my mom taught me to make when I was a little girl. Mom always used the 1950's Betty Crocker recipe for Stir-N-Roll Pastry. I've adapted the recipe, and consider it a short-cut for a light and flaky crust, equally perfect for sweet or savory pies. It's low in saturated fat too, because it's made with canola oil. - *Rosie*

Recipe for Double Crust 9-inch Pie

Don't let 13 steps be intimidating, it's a lucky number for success!

Step 1



- 2 cups all-purpose flour
- 1/2 cup canola or vegetable oil
- 1/4 cup milk (measured with oil)
- 1/4 teaspoon salt
- 1/8 teaspoon nutmeg, optional

Step 2



Stir dry ingredients together.
Add milk and oil all at once.

Step 3



Stir with a fork until evenly moistened.

Step 4



Shape into a ball and cut in half.

Step 5



Lightly dampen a smooth work surface so that a square sheet of wax paper will stick. Place one half of dough on paper, place second sheet of paper on top and flatten dough with hand.

Step 7



Remove top sheet of wax paper. Lift by holding bottom sheet and invert over dish.

Step 6



Roll from center of dough towards edges until dough is an even thickness (about 1/8 inch) and about 1 inch wider than diameter of pie dish.

Step 8



Gently lift and set dough firmly against dish, smoothing any air bubbles. Save scraps that might tear from edges for patching later.

Step 9



Add filling: This is about 9 cups thinly sliced apples mixed with $\frac{3}{4}$ cup granulated sugar, 3 tbsp flour, 1 tsp cinnamon and 1 tsp ginger.

Step 11



Pinch and roll top and bottom edges together, tucking firmly onto rim of dish. If dough cracks, mend by pressing together or adding a scrap of dough.

Step 10



Roll second crust and invert over filling.

Step 12



Cut vents in top for steam to escape. For a slightly crunchier sweet crust, brush lightly with milk and dust with granulated sugar. (But not for savory pies!)

Bake at 400°F about 1 hour until golden brown and juices are bubbly. I suggest placing a sheet of aluminum foil on the rack below the pie to catch any juices.

Step 13 - Voila!

