



1. I recommend giving your pie dough at least 2-3 rolls and folds to build in some layers. What you lose in tenderness, you make up for in flakiness. It's your choice of course, so whatever you like better. Just wanted you to know why my dough is in a square! Use your rolling pin and give your cold (straight out of the fridge) dough a few good whacks to loosen it up. Then begin rolling. I prefer a tapered pin.
2. Roll the dough out in a large circle. Dough should be about  $\frac{1}{8}$ "-3/16" thick. Notice how the square definitely looks rounder. That's because it's really easy to roll a radius with a tapered rolling pin.
3. Fold the dough into quarters and place it into the pan so the "point" is in the center of your pie plate. (This is the same for both regular and deep dish pies.)
4. Unfold the dough and let it drape loosely in the pan.



5.



6.



7.



8.

5. Lift up the outside edges of the crust and gently “push” them in towards the center until the crust lies flat across the bottom and up the sides of the pan. Always push the dough and never pull it to fit. Pulling it will only cause it to snap back during baking and shrink. Touch around inside the pan, especially near the “corners” where the sides meet the bottom of the pan. If the crust “bounces,” it means it’s not all the way in contact with the pan. Do some more gentle pushing of the crust to finesse it in. Take your time. The pie isn’t going anywhere! Notice that there are some definite wrinkles/folds in the dough. Those are easier to gently work out after trimming. If you run across a section that refuses to let you smooth flat, a slight fold isn’t going to hurt anything. Just press the fold flat against the side of the pan so it’s about the same thickness as the rest of the dough.

6. This part is a personal choice. You can either trim the crust even with the edge of the pan as I've done here, or you can trim the crust about  $\frac{1}{2}$ " inch past the rim and then fold the excess under to make a neater finished edge and a thicker crust. Since I was going to be applying more dough already, I decided to leave the edge thin. Another reason is that, when you roll and fold the dough a few times, it does tend to puff just a bit in the oven. When the crust is doubled under, this has the effect of pushing any applique work up and in toward the filling of the pie. If you don't roll and fold your crust, you can use either method. Again, it's a personal choice, so go with what you think will look best.
7. This is a photo of the completely trimmed crust. Again, it's a single thickness. Feel free to make a double thickness as described in Step 6. I let 2 wrinkles "stay" so you could see that it's not a big deal. Try to find them in the picture of the finished pie!
8. Since I knew I didn't need any decoration where the "buttons" were going to be, I just left about  $\frac{1}{2}$ " of clear dough between each impression I made with the fork. You could do this "straight on," but I chose to make my fork marks at about a 45 degree angle from each other. I didn't use a protractor or anything. If my first impression slanted right, I made the second slant left, and so on around the whole pie.



9. I used the end of a piping tip to cut out a bunch of circles from my scrap dough. That one happens to be a Bismarck tip which is nice because you can use the long tip as a "handle."
10. Use egg wash (an egg, well-beaten, with or without a bit of water and/or salt added to it. Your choice) as glue to stick a circle of dough onto each clear space between the fork marks.
11. Egg wash the tops of those circles and apply another circle on top of each one.. Press it down fairly well so it doesn't pop off during baking. That one in the photo doesn't look too well pressed down. Don't worry, I re-pressed him to make sure!

12. Do the same thing all around the rim of the pie. Pretty!



13. Go back and double check that all your buttons are nicely glued a)to the crust itself and b) to each other.

14. Admire your work. It's gorgeous!

15. Brush the entire rim and about 1" down the insides of the crust with more egg wash. Just a thin coat is perfect. This is a cheat because I'm not going to blind bake (pre-bake the crust un-filled), and I just want to make sure that any exposed crust ends up a beautiful golden brown. The egg wash helps with this. And since this was for a sugar cream pie, I decided to sprinkle some coarse sugar crystals all over the rim of the pie, buttons and all. You can certainly do this for any type of pie to add a bit of sparkle and sweetness where there is no filling.

16. Freeze your crust solid. I left mine in the freezer for at least 2 hours. You don't have to leave yours that long, but for at least an hour. If you're using a glass pie plate, which is much more insulating than metal (which is the opposite of insulating: conductive) you may want to leave your crust in longer to make sure it's completely frozen. Before pouring in the pie filling, prick the bottom of the crust all over with the tip of a sharp knife, just to prevent any possible bubbling up. I never use a fork because the tines can leave holes, allowing filling to possibly sneak out.



See how gorgeous he turned out?! The fork marks all stayed, and the buttons are all standing up nice and tall! Note that I did cover the whole pie very loosely with foil once the buttons were as browned as I wanted. And the wrinkles? Can you see them? And if you can, does it matter? Who cares--let's eat pie!

