

MAKING ONE-CRUST PIES

BAKED PIE SHELLS

1. **PREPARE AND DIVIDE DOUGH:** Prepare $\frac{1}{2}$ recipe Pie Crust, (Recipe No. I-1). Divide dough into 13-7 $\frac{1}{2}$ oz pieces; place on lightly floured board.
2. **ROLL DOUGH:** Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about $\frac{1}{8}$ inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together.
3. **PLACE DOUGH IN PAN:** Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough.
4. **REMOVE EXCESS DOUGH:** Trim ragged edges about $\frac{1}{2}$ inch beyond edge of pan using knife or spatula. (Incorporate excess dough into next crust, if needed.) Fold extra dough back and under; crimp with the thumb and forefinger to make a high fluted edge. Dock or prick dough on bottom and sides to prevent puffing during baking. If available, place an empty pie pan inside of shell before baking to help prevent shrinking and puffing.
5. **BAKE:** Bake at 450 F. about 10 minutes or until golden brown or in 400°F. convection oven 8 to 10 minutes or until golden brown on high fan, open vent.
6. **FILL CRUST:** Fill as specified on individual recipe card.

UNBAKED SHELL

1. Follow Steps 1 through 4; omit docking or pricking of dough in Step 4.
2. Fill and bake according to instructions on specified recipe.

REVISION