

# Culinary Technique Preparing Pie Crust

## 1. Combine the flour and the fat.

Cut the fat into the flour either by hand, by using a mixer with a paddle attachment, with a pastry knife, or with a food processor. The flour-fat mixture should resemble small peas.

## 2. Add the ice cold water to the dough and combine.

Add the liquid all at once to the flour-fat mixture. Mix to ensure that all the dough is evenly moistened.

## 3. Turn the dough onto a lightly floured surface and form a compact, flat disk.

## 4. Wrap and refrigerate the dough.

Chilling allows the dough to relax, the fat to firm, and the starches to absorb the liquid.

## 5. Roll the dough.

Place the dough onto a lightly floured work surface. Lightly dust the surface of the dough with flour. Roll the dough into desired thickness and shape. Transfer the dough to the baking pan.

## 6. Bake the pie or cobbler in a hot oven until the crust is golden brown and the filling cooked.

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Bottom Pastry Crust ...C-12

Top Pastry Crust .... C-12A

Sweet Potato Pie..... C-17

Chicken or Turkey  
Pot Pie ..... D-19

