

Basic Pie Crust Dough

Makes one 9-inch

Ingredients

1 cup flour
½ tsp baking powder
½ cup butter
1 egg
1 tbsp sugar

For brushing: 1 egg **or** 1 tbsp milk mixed with ½ tsp sugar

Mix flour and baking powder; cut butter in the flour mix with a wooden spatula (photo below, left), then rub with fingers until a sandy texture is reached. Make an opening in the centre, add egg and sugar (second photo, below); incorporate everything (third photo, below), then knead with hands into a soft dough (photo, right):



Roll and place on a 9-inch pie mold. Fill and follow directions of pie recipe.

If baked empty, wrap dough around the rim of the mold and press with fingers or a fork, to avoid shrinkage during baking, and either use baking beads or prick the bottom and sides of the dough with a fork. Brush around edge with egg or milk/sugar mix. Bake at 350°F (180°C) for approximately 25 minutes, until golden brown and crispy. Let cool before adding filling.