

Easy Pie Recipes:



12 of The Best
Pie Recipes



Easy Pie Recipes: 12 of the Best Pie Recipes

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No Bake Desserts: 19 No Bake Dessert Recipes

Letter from the Editor

Dear Dessert Enthusiasts,

Homemade pies are a timeless classic in the dessert world. The best thing about pies is that there is a pie recipe out there for everyone. If you're a chocoholic, you'll love homemade chocolate cream pie. If you love fruit, then there are countless fruit pies to choose from, whether you have a craving for apple pie, blueberry pie, or key lime pie. We've also included our favorite pie crust recipe in this eBook, which can be used with any pie recipe. Nothing completes a fresh pie like a homemade pie crust.

In this eBook, *Easy Pie Recipes: 12 of the Best Pie Recipes*, you'll find some of our favorite homemade pies. Don't miss our Test Kitchen's Dreamy Coconut Cream Pie on page 1. On page 25, we included a bonus recipe from our Test Kitchen that's perfect for you. It's our homemade Classic Pie Crust, and it includes instructions on how to prepare a pre-baked pie crust, a double-crust pie, and more. You could even make this pie crust to use with a few of the pie recipes in this eBook.

For more tasty dessert recipes, be sure to visit TheBestDessertRecipes.com. While you're there, [subscribe to our free newsletter, *The Dessert Dish*](#), to get free recipes delivered to your inbox every week.

Happy Baking!

Sincerely,

The Editors of TheBestDessertRecipes.com

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DREAMY COCONUT CREAM PIE

BY JUDITH HINES, THEBESTDESSERTRECIPES.COM ORIGINAL RECIPE



Dreamy Coconut Cream Pie will leave you yearning for more. This fluffy and sweet cream pie recipe has the perfect flavor for summer. The creamy filling is loaded with coconut flavor and shredded coconut, and is sure to hit the spot for coconut lovers. The crumbly crust is homemade, and the topping is a simple, delicious merengue. Bring this sweet treat to your next picnic or summer party and prepare to be overwhelmed with compliments. This is one pie that nobody will be able to resist.

Preparation Time: 30 minutes

Cooking Time: 25 minutes

Ingredients

- 1 baked pastry crust

For the Filling

- 1 package vanilla instant pudding, plus milk required per package directions
- ½ teaspoon coconut extract
- ¼ teaspoon vanilla
- ½ cup shredded coconut

For the Topping

- 3 egg whites
- ¼ teaspoon cream of tartar
- 6 tablespoons sugar
- ¼ teaspoon vanilla
- 2 tablespoons shredded coconut

Instructions

1. Prepare and bake a single crust pastry and allow to cool, or use a pre-made pie crust.
2. In a medium bowl prepare pudding mix according to package directions, whisking in the coconut extract and vanilla. When the pudding is smooth, stir in the shredded coconut and set aside for 10 minutes to firm up.
3. Preheat oven to 400 degrees F. In bowl of electric mixer beat egg whites until foamy, then add the cream of tartar and mix to dissolve. With machine running, add sugar slowly. Stir in vanilla

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and continue to whip until very firm peaks form.

4. Spoon filling into the baked pie shell. Spoon topping onto pie filling and swirl with the back of a spoon or spatula, pushing the edges to touch the crust all around. Sprinkle with coconut and bake for about 7 minutes or until topping is golden brown. Watch carefully to be sure the coconut does not burn.
5. Allow to stand at room temperature for 1 hour before serving or chill, lightly covered with plastic wrap, up to 1 day before serving.

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NO-BAKE LEMON CREAM PIE

BY LYNN FROM [HAPPIER THAN A PIG IN MUD](#)



There are so many reasons why No-Bake Lemon Cream Pie makes for the perfect summer dessert recipe. First, you won't have to heat up your house while trying to make a dessert that everyone in your family will love. Also, lemon dessert recipes are so light and tangy, making them ideal for hot summer days. Plus, because they're light, they will satisfy your craving for dessert without weighing you down as you enjoy the beautiful summer weather.

Chilling Time: 3 hours

Ingredients

For the Filling:

- 1 cup heavy cream
- 1 package instant lemon pudding (4-serving size)
- $\frac{3}{4}$ cup milk
- 1 graham cracker pie crust

For the Topping:

- 2 cups blueberries, fresh or frozen
- juice from half a lemon
- 3 tablespoons sugar
- $\frac{1}{2}$ cup water
- 4 teaspoons corn starch

Instructions

1. Beat heavy cream until it turns into fluffy whipped cream.
2. In separate bowl mix pudding and milk, whisk together well.
3. Fold the whipped cream into the pudding and pour into pie shell. Smooth top.
4. Cover with plastic wrap touching the top of the pie and chill for at least 3 hours (longer is better).
5. Place berries, sugar and lemon juice in pan and heat until they thaw if frozen and begin to give off juice. Mix water and corn starch.

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6. Once the berries start to gently boil, add the water/cornstarch and continue to cook, stirring constantly, until thick. It will get even thicker when it cools.
7. Spoon cooled berries over top of pie or into a serving bowl and let folks add as much as they'd like.



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FRESH BLUEBERRY PIE

BY SOMMER FROM [A SPICY PERSPECTIVE](#)



It's always the perfect time to make and enjoy a Fresh Blueberry Pie. As far as pie recipes go, this is definitely one of the best because it uses fresh blueberries. Its flaky, almond-flavored crust perfectly complements the juicy blueberry filling, which has a slight citrus kick. The best part about this recipe is that you can make it with frozen blueberries as well if fresh blueberries aren't available when you have a craving for blueberry pie. This pie will have everyone raving, guaranteed.

Cooking Time: 1 hour

Cooking Vessel Size: 9-inch pie plate

Ingredients

For the Crust:

- ½ cup ground raw almonds
- 2 ½ cups all-purpose flour
- 1 teaspoon. salt
- 2 tablespoons sugar
- 12 tablespoons unsalted butter, chilled and cut into cubes
- 7 tablespoons shortening, chilled and cut into cubes
- 2 tablespoons Amaretto
- 2-3 tablespoons cold milk

For the Filling:

- 6 cups blueberries
- ½ cup flour
- ½ teaspoon cinnamon
- ¾ cup sugar
- zest of 1 orange
- 1 tablespoon orange juice
- 2 tablespoons butter, cut into cubes
- 1 egg

Instructions

1. Ground the almonds in the food processor until fine.

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2. Add the flour, salt, and sugar. Pulse a few times to mix. Add the cold butter and shortening cubes and pulse until the mixture resembles peas.
3. Add the amaretto and 1 tablespoon of cold milk. Pulse again until the dough comes together. Add another 1-2 tablespoons of milk if needed. Dump the dough out onto a sheet of plastic wrap. Separate into two equal pieces and flatten into two disks. Wrap each disk in plastic and refrigerate for at least 30 minutes.
4. Meanwhile, mix the blueberries with the following 5 ingredients and set aside.
5. Preheat the oven to 425 degrees F. Move to racks to a lower and middle position.
6. Flour a work surface and roll out one disk of dough in a 12-inch circle. Fold the dough over the rolling pin to transfer it to a 9-inch pie pan. Repair any cracks.
7. Crimp or pinch the edges.
8. Roll out the second disk of dough and cut out shapes with a floured cookie cutter.
9. Pour the berry filling into the pie crust and top with 2 tablespoons of butter cubes. Arrange the dough shapes over the filling. Whisk an egg with 1 tablespoon of water and brush the egg wash over the pie crust.
10. Place the pie on the lower rack and bake for 15 minutes. Lower the heat to 375 degrees F, and move the pie up to the middle rack. Bake another 35-45 minutes—until the crust is golden brown and the blueberry filling is bubbling. If the pie crust browns too quickly, cover it with foil.
11. Once out of the oven, resist the urge to cut into the pie and have a slice. The pie needs to cool to room temperature for the filling to thicken up. It usually takes about 2 hours.

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SHORTCUT SOUTHERN APPLE PIE

[THEBESTDESSERTRECIPES.COM ORIGINAL RECIPE](http://THEBESTDESSERTRECIPES.COM)



Apple pie recipes honestly don't get any easier than this. Shortcut Southern Apple Pie is a delicious dessert that has a classic down-home, country comfort flavor. Made with fresh apples, this pie is as flavorful as can be. This is a shortcut dessert because you don't need to make a homemade pie crust. The homemade apple filling is so good that you just don't have to worry about creating the perfect crust.

Cooking Time: 1 hour

Ingredients

- 2 (9-inch) unbaked pie shells
- 5 cups apples (Granny Smith preferred),
- $\frac{3}{4}$ cup sugar
- 4 tablespoons flour
- $\frac{1}{2}$ teaspoon cinnamon
- 1 cup heavy cream
- 1 tablespoon sugar
- $\frac{1}{4}$ teaspoon cinnamon

Instructions

1. Preheat oven to 350 degrees F.
2. Peel and slice the apples.
3. Mix together $\frac{3}{4}$ cup sugar, flour, $\frac{1}{2}$ teaspoon cinnamon, and heavy cream. Pour over apples and mix well. Arrange in pastry shells.
4. Combine 1 tablespoon sugar and $\frac{1}{4}$ teaspoon cinnamon. Sprinkle over top of apples.
5. Bake 50 to 60 minutes

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CLASSIC JEFFERSON DAVIS PIE

BY CHRISTIN FROM [SPICY SOUTHERN KITCHEN](#)



If you've never heard of or tasted Classic Jefferson Davis Pie, then you're really missing out on one of the best Southern dessert recipes. This long-forgotten pie combines warm flavors (like cinnamon and nutmeg) to create a delicious variation of your traditional chess pie. It's the dried fruit, however, that really makes this pie special as it adds a lot of flavor and texture to the custard pie filling. The dried fruit and nuts have their own layer which allows you to appreciate their flavors. One bite of this pie and you'll be a fan.

Cooking Time: 1 hour 30 minutes

Ingredients

For the Crust:

- 1¼ cups all-purpose flour
- 1 tablespoon sugar
- ½ teaspoon salt
- 4 tablespoons vegetable shortening, cut into ½-inch pieces and chilled
- 6 tablespoons unsalted butter, cut into ¼-inch pieces and chilled
- 3-4 tablespoons ice water

For the Filling:

- ½ cup golden raisins
- ½ cup chopped dates
- ½ cup pecans
- 3 tablespoons all-purpose flour
- 1 teaspoon cinnamon
- ¼ teaspoon allspice
- pinch of ground nutmeg
- ½ teaspoon salt
- 1 cup light brown sugar
- 1 stick unsalted butter, softened
- 5 large egg yolks
- 1½ cups heavy cream
- whipped cream, for garnish

Instructions

1. Make pie crust. Place flour, sugar, and salt in a food processor and process until for a few seconds to combine. Scatter the pieces of shortening over the top and process until mixture looks like coarse cornmeal, about 10 seconds. Scatter butter over top and process

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until looks like coarse crumbs, about 10 pulses. Transfer mixture to a medium bowl.

2. Sprinkle 3 tablespoons of water on top of mixture and use a rubber spatula to stir and press together to form a dough. If a dough does not form, add the extra 1 tablespoon of water.
3. Place dough on a piece of plastic wrap and shape into a 4-inch disk. Wrap and refrigerate for 1 hour.
4. Preheat oven to 425 degrees F.
5. Let chilled dough rest on the counter for 10 minutes and then roll into a 12-inch circle on a lightly floured surface. I like to roll dough out on a piece of parchment paper and then pick the paper up and invert the rolled pie crust onto the pie plate and peel away the paper.
6. Once dough is in pie plate, trim excess dough, leaving ¼-inch extending beyond the edge of the pie plate. Fold overhanging dough under itself so that it is even with the edge of the pie plate. Crimp dough with your fingers.
7. Use a fork to prick holes in bottom of pie crust, place a piece of aluminum foil on the dough, and fill with dried beans or pie weights. Bake in oven for 25 minutes. Remove foil and beans and let pie crust cool while you make the filling.
8. Place an oven rack in the lowest position and preheat oven to 325 degrees F.
9. Place raisins, dates, and pecans in a food processor and process until finely ground. Press mixture into bottom of pie shell.
10. In a small bowl, combine flour, cinnamon, allspice, nutmeg, and flour.
11. Using an electric mixer, beat butter and brown sugar just until combined. Mix in egg yolks one at a time.
12. Add flour mixture and heavy cream, scraping down the sides of the bowl, beating just until combined.
13. Pour filling over fruit and nuts and bake until center of pie jiggles just slightly when shaken, about 55 to 65 minutes. If edges of pie crust start to get too brown, carefully wrap them in aluminum foil.
14. Cool completely before serving and store in the refrigerator. Tastes better chilled and served with whipped cream.

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SOUTHERN COMFORT KEY LIME PIE

BY BILL FROM [SOUTHERN BOY DISHES](#)



Not all key lime pie recipes are created equal. Some are sub-par while others are delicious. Southern Comfort Key Lime Pie is quite possibly the best key lime pie that has ever been created. The tart lime pie filling sits upon a subtly sweet graham cracker crust and then is topped with a wonderful whipped cream mixture as well as a few lime slices. When all of these parts of the recipe come together, they create a dessert that you won't soon forget.

Serves: 8

Chilling Time: 2 hours

Cooking Time: 35 minutes

Ingredients

- 1 ½ cups graham cracker crumbs
- ½ cup sugar
- 4 tablespoons melted butter
- 2 (14-ounce) cans sweetened condensed milk
- 1 cup freshly squeezed key lime juice
- 4 egg yolks
- ½ cup sour cream
- ½ cup whipping cream
- 2 tablespoons powdered sugar
- 1 tablespoon key lime zest (for garnish)
- 6 thin slices of key lime (for garnish)

Instructions

1. Preheat oven to 375 degrees.
2. Mix graham crackers, sugar, and melted butter in bowl. Press firmly into pie pan.
3. Bake for 20 minutes or until crust starts browning. Remove from oven and allow to cool.
4. Reduce oven heat to 325 degrees F.

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5. Combine sweetened condensed milk, lime juice, and egg yolks. Pour mixture into cooled pie shell. Bake at 325 for 15 minutes.
6. Cool on counter top and then refrigerate for 2 hours.
7. Whip together the sour cream, whipping cream, and powdered sugar with an electric mixer.
8. Spread or pipe (with a pastry bag) cream mixture on cooled pie.
9. Garnish with lime zest and sliced limes.
10. Serve chilled.

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DELICIOUS DOUBLE DECKER PIE

BY THEBESTDESSERTRECIPES.COM



Delicious Double Decker Pumpkin Pie, unlike most other pies, has two layers of flavor that you're sure to love. The first layer is perfectly smooth and creamy. That layer is then covered with a pumpkin and pudding mixture that has a wonderful flavor to it. The layers aren't even the best part about this pie, however. This is a no bake pie, which means you don't have to use your oven!

Chilling Time: 3 hour

Ingredients

- 4 ounces cream cheese, softened
- 1 tablespoon milk or half-and-half
- 1 tablespoon sugar
- 1 ½ cup thawed whipped topping
- 1 ready-made graham cracker crust
- 1 cup cold milk or half-and-half
- 2 packages (4-serving size) vanilla flavor instant pudding and pie filling
- 1 can (16 ounces) pumpkin
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground cloves

Instructions

1. Mix cream cheese, 1 tablespoon milk and sugar in large bowl with wire whisk until smooth.
2. Gently stir in whipped topping. Spread on bottom of crust.
3. Pour 1 cup milk into bowl. Add pudding mix. Beat with wire whisk until well blended, 1 to 2 minutes (mixture will be thick).
4. Stir in pumpkin and spices using wire whisk; mix well.
5. Pour into pie crust over cream cheese layer.
6. Refrigerate for at least 3 hours.
7. Garnish with additional whipped topping and nuts if desired.

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[NO-BAKE CHARMING CHERRIES JUBILEE PIE](#)

BY JUDY FROM [THE MIDNIGHT BAKER](#)



On a hot day, this No-Bake Charming Cherries Jubilee Pie will cool you down in no time. Its cold and creamy pie filling is made with whipped topping, cream cheese, and cherry gelatin dessert, which makes it a perfect treat in summer's heat. This no-bake dessert's graham cracker crust and whipped topping only add to its charming look. Top this cherries jubilee pie with maraschino cherries to seal the deal on this summer dessert's irresistible essence. We're sure it'll be one of the best no-bake pies you'll ever make.

Ingredients

For the Crust:

- 2 cups graham cracker crumbs
- ½ cup (1 stick) unsalted butter, melted
- 3 teaspoons sugar

For the Filling:

- 1 (8-ounce) tub extra creamy whipped topping
- 4 ounces cream cheese, softened
- 1 (3-ounce) package cherry gelatin dessert
- ¾ cup boiling water

For the Topping:

- 1 (8-ounce) tub extra creamy whipped topping
- 9 whole maraschino cherries, well drained and dried off

Instructions

1. Mix all crust ingredients well. Press into a 9-inch deep dish pie plate.
2. For filling, beat softened cream cheese with a wire whisk attachment on a stand mixer, set aside.
3. Mix the cherry-flavored gelatin in a separate large bowl with the boiling water, stirring until all gelatin is dissolved. This will take about 2 minutes.
4. Slowly whisk the gelatin into the cream cheese. There will be lumps don't worry.

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5. Place the bowl with the gelatin/cream cheese mixture in a larger bowl filled with ice water and ice cubes until gelatin is beginning to thicken. This will take about 5 or so minutes. Stir every minute or so that you keep an eye that it doesn't actually set.
6. Fold in 1 tub of the whipped topping. If the mixture doesn't "mound" refrigerate for maybe 10-15 minutes until it does (mine mounded without chilling).
7. Spoon mixture into prepared crust, spreading it out evenly. Chill for 4-6 hours or overnight.
8. Top with the second full tub of whipped topping. Decorate with the maraschino cherries.
9. Makes 1 large pie, about 8-10 servings.

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COMFORTING CHOCOLATE CHIP PECAN PIE

BY ANGIE FROM [BIG BEAR'S WIFE](#)



If you've never tried a pecan dessert recipe with chocolate chips, you're severely missing out. Comforting Chocolate Chip Pecan Pie is a new twist on a classic Thanksgiving pie recipe. Salty and crunchy pecans mix perfectly with sweet chocolate chips to create a flavor unlike anything you've ever tried before. The chocolate chips also just add to the quality of the pie, giving it more texture.

Cooking Time: 1 hour

Cooking Vessel Size: 9-inch pie plate

Ingredients

- 1 store-bought or homemade pie crust dough
- 2 large eggs
- 1 ½ cups brown sugar
- ½ cup sugar
- ½ cup melted butter
- 2 tablespoon all-purpose flour
- 2 tablespoons milk
- 2 teaspoons vanilla extract
- 2 cup chopped pecans
- 1 cup mini chocolate chips
- 1 cup pecan halves (for the top of the pie)
- ¼ cup mini chocolate chips (for the top of the pie)

Instructions

1. Preheat the oven to 350 degrees F.
2. Press pie dough into a 9- inch pie dish. Set aside.
3. In the bowl of a stand mixer, mix together the brown sugar, sugar, and eggs. Mix until everything is combined and creamy.
4. Mix in the melted butter, milk, flour and vanilla extract. Stir to combine.
5. Slowly mix in 2 cups chopped pecans and 1 cup mini chocolate chips.

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6. Pour the mixture into the pie shell. Sprinkle, or neatly arrange, pecan halves over the top of the pie. Sprinkle $\frac{1}{4}$ cup mini chocolate chips over the top of the pie.
7. Bake the pie for 50-60 minutes or until done. When the pie is done, the edges should be firm with little bit of a jiggle in the middle of the pie.
8. Set the pie on a wire rack and let cook for 10 minutes or so. Middle of pie will firm up with cooling.

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OLD FASHIONED CHOCOLATE PIE

BY ZRINKA FROM [KITCHEN NOSTALGIA](#)



With every bite of this Old Fashioned Chocolate Pie, you'll travel back to a different era when the pies were always homemade. In this old fashioned pie, a rich and silky chocolate filling floats in a bed of homemade pie crust. A toasted meringue topping gives this chocolate cream pie an elegant finish. Even though it looks difficult to make, don't believe your eyes. This pie recipe is as simple as its roots. The creamy chocolate filling is made from common ingredients, such as sugar and cornstarch, while the meringue only has 3 ingredients. This nostalgic pie couldn't be any easier for you to make.

Serves: 12

Ingredients

- 1 (9-inch) baked homemade pie crust

For the Filling:

- 1 ¼ cup sugar
- 3 tablespoons cocoa
- 4 tablespoons cornstarch
- ¼ teaspoon salt
- 2 ½ cup milk
- 3 egg yolks; beaten
- 1 teaspoon vanilla
- 1 tablespoon butter

For the Topping:

- 3 egg whites
- 3-5 tablespoons sugar
- 1 pinch cream of tartar (or a few drops of lemon juice or white vinegar)

Instructions

1. Mix together 1 ¼ c sugar, cocoa, cornstarch and salt in a double boiler.
2. Add milk and egg yolks and cook over medium heat until thick, stirring constantly.
3. Stir in butter and vanilla. Pour into baked pie shell. Chill.

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- For the meringue, add 3 tablespoons sugar and pinch of cream of tartar to egg whites. Beat until stiff peaks. Spread over cooled chocolate filling and bake at 350 degrees F until lightly browned, about 10 minutes.

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SOUTHERN SWEET POTATO PIE

BY JUDITH HINES, [BESTDESSERTRECIPES.COM ORIGINAL RECIPE](https://www.bestdessertrecipes.com)



If you think that pumpkin pie is the ultimate fall pie, you may want to reconsider. This Southern Sweet Potato Pie is one amazing dessert. It tastes similar to pumpkin pie, but the sweet and hearty taste of sweet potatoes gives it an extra dimension of flavor. This classic pie recipe makes for a great homemade dessert when sweet potatoes are in season. You can't go wrong with this tried-and-true sweet potato pie recipe.

Ingredients

- 3 cups cooked and mashed sweet potatoes (See note)
- 2 cups sugar
- 6 eggs
- 1 ½ teaspoon ground cinnamon
- ½ teaspoon grated nutmeg
- ½ teaspoon salt
- ¼ pound (1 stick) butter, melted
- 1 (12-ounce) can evaporated milk
- 1 ½ teaspoon teaspoons vanilla extract
- 9-inch unbaked pie crust

Instructions

1. Preheat oven to 350 degrees F. Use a potato masher in a large bowl to manually mash the potatoes, or puree in a blender or food processor. Measure after the potatoes are mashed. Using fresh potatoes is best. Scrub and bake at 350 degrees F for about 1 hour until completely soft, then peel and mash. Or use canned potatoes. You will need 2 cans. Drain and mash, then measure and use 3 cups total.
2. Combine potatoes, sugar, eggs, and spices in a large mixing bowl or food processor. Mix until smooth. Whisk in the butter, milk, and vanilla. Pour into unbaked pie crust and bake at 350 degrees F for about one hour until the top is lightly browned and the filling is set in the middle.
3. Cool on a wire rack for 30 minutes before cutting. Serve with a dollop of whipped cream if desired. Refrigerate pie if not using immediately. Bring to room temperature before serving.

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EASY AS 1-2-3 YOGURT PIE

BY JUDITH HINES, THEBESTDESSERTRECIPES.COM ORIGINAL RECIPE



Three ingredients and three simple steps make this pie as easy as 1-2-3. This East Yogurt Pie is a refreshing dessert that takes next to no time to make and is very tasty. We love no bake desserts, and this 3-ingredient yogurt pie is as easy as they come. All you need to make this easy no bake dessert recipe is Cool Whip, Greek yogurt, and a pre-made pie crust. You can also add fresh fruit on top if you want. It is perfect for warm spring and summer days when you're longing for a cool, light treat.

Ingredients

- 1 (6-ounce) Greek yogurt, any flavor
- 1 pre-made pie crust
- Fruit (strawberries, blueberries, etc.), optional.

Instructions

1. Mix the Cool Whip and yogurt.
2. Pour into prepared pie crust and refrigerate until set.
3. Top with strawberries or other fruit, as desired.

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CLASSIC PIE CRUST

BY JUDITH HINSE, THEBESTDESSERTRECIPES.COM ORIGINAL RECIPE



This recipe for Classic Pie Crust may end up being your go-to recipe for pies of all kinds from now on. The filling of a pie is where most of the flavor comes from, but never underestimate the power of a delicious pie crust. This tried-and-true pie crust recipe is made to complement any pie, from sweet fruit pies to smooth cream pies. This simple but elegant pie crust recipe will be the secret behind every fantastic pie you make.

Makes: 2 pie crusts

Ingredients

- 2 ½ cups all-purpose flour
- pinch of salt
- ½ cup cold butter
- 8-10 tablespoons ice water

Instructions

1. Place flour and salt into a deep bowl and mix to incorporate the salt. Grate the cold butter on the largest holes of a box grater on top of the flour and mix with a fork to coat the butter with flour. Using a pastry blender or large fork, mix in water one tablespoon at a time until the dough comes together and you can pinch a piece between your fingers and it holds together.
2. Alternatively, the dough can be made in a food processor: Place flour and salt in bowl with metal blade and pulse once or twice to mix. Add grated butter and pulse briefly until dough comes together. Do not let it go so long that it forms a ball.
3. Tip dough out onto a work surface which has been lightly dusted with flour. Use your hands to very briefly knead and fold the dough into a smooth ball, then cut into two pieces. Form each piece into a 4-inch disc about ½-inch thick. Wrap in plastic wrap and chill for 30 minutes
4. Use a rolling pin to roll one disc on the lightly floured surface into a circle which is 12 -13 inches in diameter. Carefully roll the dough onto the rolling pin and lift it into the pie plate, trying to keep the dough from stretching. Press into the pie plate, trim the edges and roll and pinch them for a decorative raised border.

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For a pre-baked crust:

1. Use a fork to poke small holes all over the bottom and up the sides of the shell about 1 inch apart, which keeps the dough from forming bubbles in the surface.
2. Preheat oven to 400 degrees F and press a sheet of parchment paper onto the surface and up the sides forming a bowl. Place enough rice or dried beans into this bowl to make about ½-inch thickness. Place into the oven and bake 20 minutes, then remove the beans and paper and continue to cook another 10-12 minutes until shell is lightly browned and dry. Let cool before filling and finishing the pie.

If making a single-crust pie:

1. Wrap the remaining dough disc well in plastic wrap and store in a zip-top plastic bag in the freezer for another pie, up to 3 months later.

If making a double crust pie:

1. Roll the second disc into a 10 circle and again lift it using the rolling pin to transfer it to the top of the filled pie plate. Pinch the upper and lower edges together, cut a vent in the top crust for steam to escape and bake the pie as your recipe directs.

Notes

- The secret to perfect pie crust is to keep the dough cool and use as little additional flour as possible when rolling out.
- For the flakiest crust, you want bits of butter to be coated with flour and this trick of grating the cold butter and tossing it with the flour makes the process of mixing butter and flour more successful as well as easier and quicker.
- Using dry rice or beans as pie weights: This step creates a weight to keep the raw dough flat in the pan while it begins to bake. Once the used rice or beans are cooled, label clearly and store until you need them again. They may be used many times for future pies.

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THANK YOU

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