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205 Beaver Drive, DuBois PA | (814) 378-2750

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CUSTOM FABRICATED STONE COUNTERTOPS ALL RESIDENTIAL & COMMERCIAL NEEDS

Pie Baking Tips

(Originally Aired on WTAJ's **Studio 814** on 11/14/23)

- Make and freeze pie crust ahead of time (Baked Crusts – 4 months, Unbaked Crusts - 3 months)
- Always remember to vent the top of a two-crust pie
- Fruit pies are best when eaten within 1-2 days but can be kept up to four days
- Cold ingredients produce the flakiest crust. Be sure to use very cold fat. In warm weather, it helps to chill the flour ahead.
- Cut the fat in until your mixture resembles small peas or gravel. The more you incorporate the fat past that point, the less flaky your crust will be.
- Cook pies on foil foil-lined baking sheet. When the pie begins to over-brown, pull up the foil and wrap edges
- If you are making a double-crust pie, it helps to have a little extra dough for the bottom crust.
- Divide the dough in two, making one part slightly larger than the other.
- Roll your pastry on a sheet of lightly floured wax paper. Invert the pastry right over the pan, or filling, and peel the paper off.
- You can patch tears in pastry by pinching or pressing it back together. Large gaps can be patched with trimmings cut from the overhanging dough.
- Don't stretch the pastry when you are lining a pie pan with the bottom crust. Rather, ease the pastry into the pan, gently tucking it into the bottom crease.
- Chill crust before baking also reduce the risk of crust "shrinking" while baking
- Egg Wash For Shine!