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Work quickly and mix completely, but don't overwork the dough. Add water in small amounts, pressing lightly together or pile on waxed paper, bring layers together, and then press into a ball.

Chilling for a short time makes it possible to cut a softer, richer dough.

Cut a pastry cloth and a stockinet on the rolling pin. Flatten the ball slightly, rolling from the center just to the edges. Do not turn the crust over. If it tends to stick, move the pastry gently with the rolling pin. To keep the pastry from sticking, use a diameter one inch larger than the pie plate to be used. Easy ways to transfer the dough to the tin are by rolling it around the pin, lifting, and then snipping over the tin or by gently folding the dough in half and placing it in the tin.

When making a crumb, cut out the dough or it will Hobbyly bake. Pushing with licking fingers causes over baking. If the shell does puff badly during early baking, put it with a dark color to the oven.

Covering for two-crust pies should be stuffed to allow steam to escape. Many gadgets are available for making attractive patterns. Most have taken one or two cutting patterns which are dressed to a bader...

Filling and Toppings Fruit Various fruits have long been favorites for pie fillings. They all have without being overly sweet. Fresh, frozen, canned, or canned fruit can be used to good advantage. Three cups of prepared fruit are usually enough for a 9-inch pie.

"Deep-dish" desserts will require at least 4 cups of fruit. Tapioca, cornstarch, or flour may be used as thickening agents, with 2 to 3 tablespoons per pie filling. They add flavor without being overly sweet. Fresh, frozen, cooked, or canned fruit can be used. Easy ways to transfer the dough to the tin are by rolling it around the pin, lifting, and then snipping over the tin or by gently folding the dough in half and placing it in the tin.

For That Extra Special Touch

Ever try weaving a piecrust? Then you know the problems—crisp crust that breaks or falls into the filling. Try this easy way for an attractive lattice toping.

Making lattice tops is easy when you follow the simple method illustrated above. Turn the cooler crust, leaving a 2 inch strip remaining over the rim of the pan. Cut 10 pastry strips 1 inch wide and 2 inches longer than the width of the pie plate. Start by forming an X with the center strip. The cross should be in the center of the pie and the ends about 3 inches apart. The success of this method depends on making the first cross correctly.

Each successive step involves placing two strips at one time. No more than three strips are ever crossed by one strip. Simply fold back the center strip overlap (as in picture 4) and lay the new strip on the two remaining strips. Replace the ends that were turned over in the previous step, and lay the new strip on those ends. Continue weaving in this manner until all the strips are in place. Trims the ends and seal to the bottom crust. Flute the edge and bake as for two-crust pies.
Wheat bread flour contains a high percentage of gluten, which means recipes carefully and knowing the "why's"
markets, it is flaky, flavorful, and golden brown, with a cold, pleasant flavor.

**Ingredients Needed for Good Pastry**

**Flour**

Bread flour can be prepared from all-purpose flour, or it can be a mixture of whole wheat and bread flour which contains a high percentage of gluten. Baking powder, flour, and all-purpose flour with a fine consistency is generally used because it keeps its shape and readily absorbs moisture in breads.

**Liquid**

Usually, water is used in pie crusts. Cold water in some recipes is used in order to prevent hydration of gluten and make high-quality crusts. All-purpose flour is generally used because of its loosest and readily absorbs moisture in breads.

**Salt**

Salt is used for flavor. Without it, pie crust is too bland.

**Other Ingredients**

Spices, particularly cinnamon, curry, and nutmeg, are occasionally used for variety. Some recipes contain dried fruits, nuts, or dark chocolate chips. These ingredients add flavor and texture to the crust.

**Pastry**

Pastry is a blend of flour, butter, and water, which forms a dough. It is made by mixing the ingredients together, adding enough water to form a ball, rolling it out, and baking it in the oven. There are different types of pastry, including rolled pastry, shortbread, and croissant dough. Each type has its own unique characteristics and uses.

**Pastry Shell**

Pastry shells are the base for a pie or tart. They are made from a combination of flour, butter, and water, which forms a dough. The dough is rolled out and baked in the oven until it is golden brown. The shell is then filled with a filling before being baked again until the filling is hot and the crust is golden brown.

**Decorating**

Decorating a pastry shell involves adding additional toppings to the crust. This can be a simple process, such as adding a pat of butter or a sprinkle of sugar, or it can be more complex, such as adding frosting or decorations. The type of decoration used depends on the type of pastry and the desired final effect.

**Filling**

The filling is the main component of a pie or tart. It can be made from a variety of ingredients, including fruits, custards, or whipped cream. The filling is added to the pastry shell and baked before being served. The type of filling used depends on the type of pastry and the desired flavor.

**Baking**

Baking a pie or tart involves placing the pastry shell and filling in the oven and baking it until the crust is golden brown and the filling is hot. The baking time and temperature will depend on the type of pastry and the desired final effect.

**Serving**

Serving a pie or tart involves cutting it into slices and serving it to guests. The slices can be served with or without a fork, and they can be eaten with a dessert or as a snack. The type of serving will depend on the type of pastry and the desired final effect.

**Cleaning**

Cleaning a pastry shell involves washing it after it has been baked. The shell can be washed with warm water and soap, or it can be left to dry naturally. The shell can then be stored in an airtight container for future use.
Methods

Measuring
Careful measuring is extremely important. Although many recipes allow a small range in amounts of liquids to use, the novice may want to choose a recipe specifying a definite amount of water, rather than try to determine the correct quantity.

Work quickly
After carefully measuring the ingredients, mix them according to recipe directions. The standard method involves cutting the fat into the flour. A pastry blender is good because it won’t melt the fat as warm fingers might.

Work quickly and mix completely, but don’t overwork the dough. Add water in small amounts, pressing lightly together or pile on waxed paper, bring ingredients together, and then join into a ball. Chilling for a short time makes it possible to use a softer, richer dough.

Choosing a pastry cloth and a stockinette on the rolling pin. Flour the bail slightly, rolling from the center just to the edges. Do not turn the crust over; if it needs to slide, slide the pastry gently with the cloth. Do not let the sides droop; if the crust is not large enough, place it on a diameter one inch larger than the pie plate to be used. Ease ways to transport the dough to the tin are by rolling it around the pin, lifting, and then rolling over the tin or by gently folding the dough in fourths and placing it in the plate.

When making a shell, do not stretch the dough or it will shrink badly. Pricking with fork tines allows more even baking. If the shell does puff badly during early baking, pierce it with a fork to develop a shiny glaze.

Custard pies present a special problem, since the crust is usually unbaked and will absorb the custard and become soggy. This can be prevented by making the crust for 5 minutes in a 400° F. oven, then adding the custard, and then at 300° F. 20 minutes. Or, custard and crust may be baked separately in identical pie pans and the custard slipped into the shell. Many restaurants, famous for their custard desserts, use this latter method.

Filling and Toppings
Various fruits have long been favorites for pie fillings. They all have their merits using sour, fresh, frozen, or canned fruit can be used to good advantage. Three cups of prepared fruits are usually enough for a 9-inch pie.

Deep-dish" desserts will require at least 4 cups of fruit. Tapioca, cornstarch, or flour may be used as thickening agents, with 2 to 3 tablespoons per pie filling.

"Soft" pies require more.

Fruit
Fruit fillings are often accompanied with a cooked, peeled, or canned fruit can be used to good advantage. Three cups of prepared fruits are usually enough for a 9-inch pie.

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"Soft" pies require more.

Filling

Meringue is made with egg whites, sugar, flavoring, and sometimes sifted flour or cream of tartar. For best results, the egg whites should be at room temperature.

Beat the egg whites, salt, and cream of tartar until soft peaks form. Add the sugar, a tablespoon at a time, and continue beating after each addition to dissolve the sugar. Beating after each addition to dissolve the sugar.

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Making and using meringue

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Making lattice tops is easy when you follow the simple method illustrated above. Take the lower crust, leaving 2 inches of crust extending over the rim of the pan. Cut 10 pastry strips 1 inch wide and 2 inches longer than the width of the pie pan. Start by forming an X with the center strip. The cross should be in the center of the pie and the ends about 1 inch apart. The crosses are turned up. This prevents messy weaving, yet gives a woven appearance.

Making two strips at a time until all 10 strips are in place. This completes the lattice. This prevents messy weaving, yet gives a woven appearance.

Make mine PIES

For That Extra Special Touch

Ever try making a lattice? Then you have the problems—milk crusts that break or fall into the filling. Try this easy way for an attractive lattice topping.
Ingredients Needed for Good Pastry

Flour

Enriched pastry can be prepared from all-purpose flour. Unenriched piecrust is made of flour containing a high percentage of gluten forming proteins. All-purpose flour contains 14 to 16 percent gluten. Wheat bread flour contains a high percentage of gluten forming proteins. It makes high quality piecrust. All-purpose flour is used for most pies. Whole wheat flour or other flours may be substituted, but special directions always accompany the recipe when these flours are used. Whole wheat flour is generally used because of its low gluten and ready availability in most kitchens.

Liquid

Water, usually, is used in piecrust. Water is least recommended because it forms the fat-water emulsion and is the least satisfactory for easy mixing. Cut shortening into flour and water or butter it. However, cut shortening into flour and add water or butter it. For easy mixing, cut shortening into flour and add water or butter it. All ingredients should be at room temperature for easy mixing. Carbohydrates form in flour and add water or butter it. Through the dough is to 10 minutes with a fork. Chill dough 20 to 30 minutes. Work with only one hand. Do not overwork the dough.

Salt

Salt is used for flavor. Without it piecrust is too bland. Salt is usually 1 teaspoon per recipe. Never enough.

Other Ingredients

Spices, particularly cinnamon, curry, and cloves, are occasionally used in pastry. These ingredients contain small amounts of baking powder and salt. Many bakers use them in the crust, particularly if filling has a strong flavor. Always use spices, in addition to salt, to protect the crust. Salt is added to the spices before adding the filling. A third alternative is to dust the crust with spices after baking, or to use them as a garnish. Edge brown too quickly?

Edge brown too quickly, it may be over 300° F. You can prevent this from happening by brushing the pie with the sugar before adding the filling. Brush the crust of the pie with the sugar. Brush the crust of the pie with the sugar. Brush the crust of the pie with the sugar. For fruit pies, it is often a good idea to start baking the pie at 400° F. to set the crust, or quickly browning it. This crust may become too brown before the filling has finished cooking. Use a very thin crust for fruit pies and allow the filling to cook through before baking the edges. For fruit pies, it is often a good idea to start baking the pie at 400° F. to set the crust, or quickly browning it. This crust may become too brown before the filling has finished cooking.
When is a good pie crust? Flavor is a new-

blishment of flour, fat, salt, and liquid, related to

involves some variables. Stiff, flaky sheet of dough, 

nearer to the primary focus, so the most inex-

esult. Add salt, flour, and creme of tartar to the 

nears and the mixture piles well but is still 

butter, and has a greater shortening power than any 

...has been modified to prevent rancidity has no 

mixture is piled well but is still slightly

beating. The peaks should be fairly stiff and slightly

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in a 275° F. oven, for 40 to 60 minutes. The time de-

brownings by removing the pie from the oven and
n
pans are usually baked at 425° F. for the first 10 

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the surface so it is to 1/2 inches thick. Bake in an 

bake at a safe oven temperature. Greens may be

A choice for many is going to be the " Second Pie." 

flour, and are useful for variety. Some

organza pie crust

ferences in home baking. Dark pans bake more

baking procedures interested in baking. When the 

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A pie pastry is a stackhorse on the rolling pin. Flattens the ball slightly, rolling from the center just to the edges. Do not turn the crust over. If it needs to stick, roll the pastry gently with your hands. For a crust, roll a diameter one inch larger than the pie plate to be used. Easy ways to transfer the dough to the tin are by rolling it around the pin, lifting, and then smoothen over the tin or by gently folding the dough in fourths and placing it in the pan. When making a shell, do not stretch the dough or it will break badly. Baking with firm fingers causes more even baking. If the shell does puff badly during early baking, paint it with a dark color to absorb moisture.

Fillings and Toppings
Various fruits have long been favorites for pie fillings. These all have without being overly sweet. Fruits, frozen, cooked, or canned fruit can be used to good advantage. Three cups of prepared fruit are usually enough for a 9-inch pie. Various fruits have long been favorites for pie fillings. These all have without being overly sweet. Fruits, frozen, cooked, or canned fruit can be used to good advantage. Three cups of prepared fruit are usually enough for a 9-inch pie. Fruits, frozen, cooked, or canned fruit can be used to good advantage. Three cups of prepared fruit are usually enough for a 9-inch pie. Fruits, frozen, cooked, or canned fruit can be used to good advantage. Three cups of prepared fruit are usually enough for a 9-inch pie. Fruits, frozen, cooked, or canned fruit can be used to good advantage. Three cups of prepared fruit are usually enough for a 9-inch pie. Fruits, frozen, cooked, or canned fruit can be used to good advantage. Three cups of prepared fruit are usually enough for a 9-inch pie. Fruits, frozen, cooked, or canned fruit can be used to good advantage. Three cups of prepared fruit are usually enough for a 9-inch pie. Fruits, frozen, cooked, or canned fruit can be used to good advantage. Three cups of prepared fruit are usually enough for a 9-inch pie. Fruits, frozen, cooked, or canned fruit can be used to good advantage. Three cups of prepared fruit are usually enough for a 9-inch pie.

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Make my mine PIE

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