

What's America's all-time favorite choice for dessert? Most people agree—it's pie.

And heading the list are apple, cherry, and lemon meringue. *425 should be plenty hot* ed closely by cherry pie and peach pie. So if you care about pleasing—
bake a pie. But make it with this change one of our fire tips for flaky pastry. Then try ed and guaranteed to satisfy. u ask of a dessert?

Be sure shortening is room temp

STANDARD PASTRY

Tender, flaky pastry will encase every pie, if this basic recipe is followed precisely. Or, if you prefer, substitute the Oil Pastry (opposite).

8- OR 9-INCH ONE-CRUST PIE

1 cup all-purpose flour*
½ teaspoon salt
⅓ cup plus 1 tablespoon
shortening or ⅓ cup lard
2 to 3 tablespoons cold water

10-INCH ONE-CRUST PIE

1½ cups all-purpose flour*
½ teaspoon salt
½ cup shortening or ¼ cup plus
3 tablespoons lard
3 to 4 tablespoons cold water

8- OR 9-INCH TWO-CRUST PIE

2 cups all-purpose flour*
1 teaspoon salt
⅓ cup plus 2 tablespoons
shortening or ⅓ cup lard
4 to 5 tablespoons cold water

10-INCH TWO-CRUST PIE

2½ cups all-purpose flour*
1 teaspoon salt
1 cup shortening or ¾ cup
plus 2 tablespoons lard
7 to 8 tablespoons cold water

*If using self-rising flour, omit salt. Pie crusts made with self-rising flour differ in flavor and texture from those made with plain flour.

Measure flour and salt into bowl. Cut in shortening thoroughly. Sprinkle in water, 1 tablespoon at a time, mixing until all flour is moistened and dough almost cleans side of bowl (1 to 2 teaspoons water can be added if needed).

Gather dough into ball; shape into flattened round on lightly floured cloth-covered board. (For Two-crust Pie, divide dough in half and shape into 2 flattened rounds.) With floured stockinet-covered rolling pin, roll dough 2 inches larger than inverted pie pan. Fold pastry into quarters; unfold and ease into pan.

This is barely enough for a 9 inch pan

put a little oil in pan

For One-crust Pie: Trim overhanging edge of pastry 1 inch from rim of pan. Fold and roll pastry under, even with pan; flute (see page 319). Fill and bake as directed in recipe.

For Baked Pie Shell: Prick bottom and side thoroughly with fork. Bake at 475° for 8 to 10 minutes.

For Two-crust Pie: Turn desired filling into pastry-lined pie pan. Trim overhanging edge of pastry ½ inch from rim of pan. Roll second round of dough. Fold into quarters; cut slits so steam can escape. Place over filling and unfold. Trim overhanging edge of pastry 1 inch from rim of pan. Fold and roll top edge under lower edge, pressing on rim to seal; flute (see page 319). Cover edge with 2- to 3-inch strip of aluminum foil to prevent excessive browning; remove foil last 15 minutes of baking. Bake as directed in recipe.

Note: If possible, hook fluted edge over edge of pie pan to prevent shrinking and help keep shape.