

Marie Saba

from my kitchen to yours

Blind Baked Pie Crust

Serves 8

Ingredients:

- 1 pie crust, homemade or store-bought, rolled out into an approximately 12-inch circle

Supplies:

- 1 9-inch Pyrex pie plate
- 1 disposable aluminum pie plate
- 1 oven-proof bowl or round dish
- 1 baking sheet lined with parchment paper



Instructions:

1. Gently place your pie crust in your pie plate. Press the bottom and sides of the dough against the plate, being carefully not to stretch the crust. (If you stretch it, it will shrink back when baking.) Tuck the edge of the crust under itself and rest it on the lip of the pie plate. You should have a nice, thick even edge all the way around the pie plate.
2. Using the knuckle of your right hand and two fingers of your left, press the dough between your fingers and knuckle to form a fluted edge. Gently pull the fluted edge back up on the lip of the pie plate if it sunk down. Place the crust and pie plate in the freezer for 20-30 minutes.
3. Preheat the oven to 415 degrees F. Set the chilled pie plate and crust on a baking sheet lined with parchment paper. Take your aluminum disposable pie plate and flatten out the lip around the edge. Fit the disposable pie plate inside the pie crust, pressing down gently on the bottom and sides to ensure a secure fit. Set a round oven-proof dish in the center to weigh it down.
4. Bake crust on the baking sheet at 415 degrees for 15-20 minutes, just until the edges are set and very light golden. Then take the baking sheet with crust out of the oven and carefully remove the disposable pie plate. Using tines of a fork, prick holes all over the bottom of the crust (to prevent air bubbles while baking for remaining time). Reduce heat to 350 degrees, return baking sheet with crust to oven and bake until golden on edges and bottom, about 15 minutes more. Cool crust and use as desired.

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Notes:

Make-Ahead Tip: Crust can be rolled out, fit into pie plate, covered with plastic wrap and frozen up to 3 months in advance. When ready to use, remove from freezer, discard plastic wrap, and let pie plate with pie sit on counter at room temperature while the oven preheats. Then bake as directed above.

Make-Ahead Tip: Crust can be cooked and cooled up to 2 days ahead. Cover tightly with plastic wrap to prevent it from getting stale.