

BLIND BAKING PIE CRUST

Makes 1 crust

Equipment:

- 1 pie crust, rolled out into an approximately 12-inch circle
- 1 disposable aluminum pie plate
- 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 400 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 an oven-proof ramekin in the center to weigh it down.
4. Bake crust on the baking sheet at 400 degrees for 20 minutes. Then take the baking sheet with crust out of the oven and 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 20-25 minutes more. Cool crust and use as desired.