



Pat-in-a-Pan Pie Crust

YIELD: one 9-inch pie crust, about 8 servings

TIME: 15 or 30 mins

INGREDIENTS

1 ½ c (270 g) flour

1 ½ tsp (8 g) sugar

½ tsp (5 g) salt

1 stick (115 g) unsalted butter

3 tbsp (45 g) milk or cream

INSTRUCTIONS

1. Mix the dry ingredients in a pie pan with a fork until they're blended well.
2. Heat the butter in the microwave just until melted but not hot.
3. Pour the milk into the butter and mix it with a fork until well blended.
4. Pour the wet ingredients into the dry ones and mix thoroughly with a fork until the mixture looks uniform and there are no bits of flour remaining.
5. Use your hands to press the dough evenly into the bottom and sides of the pie pan.
6. Baking depends on what recipe you use. If it calls for a partially baked crust, prick the bottom all over with a fork and bake on 350°F for about 8 minutes, until the crust looks dry to the touch but isn't golden yet. If your recipe calls for a fully baked crust, prick the bottom all over with a fork and bake at 425° for 15–20 mins, until it looks golden brown.

NOTES AND TIPS

I baked this pie crust a lot, and here are the recipes I made with it.

My favorite quiche is this [Bacon, Egg, and Cheese Quiche](#) from King Arthur. I partially pre-baked the crust because quiche is a very wet mixture and I didn't want it be soggy.

This is a great bottom crust for chicken pot pie. I partially baked the crust and then used Pepperidge Farm brand puff pastry for the top crust. You just wet the bottom of the puff pastry along the edge so that it sticks to the bottom crust.

I used the same method to make a New Zealand specialty, mince and cheese pie. I followed [this recipe](#) with a few modifications. Instead of Worcestershire sauce, I used a few splashes of red wine. I made one large pie instead of many small ones. Partially bake the crust, then fill with the cooked beef mixture and top with chunks of cheddar. (No need to cool the beef mixture first like the recipe says.) Wet the puff pastry where it will seal to the bottom crust and press firmly to adhere. Bake the whole pie at 425°F until the puff pastry is a deep golden brown and looks very flaky, 25–30 minutes. This pie crust leans savory/salty, so if you're making a sweet pie, double the sugar to 1 tbsp (16 g).

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