

Forming and Shaping Easy Pie Crust



1. Mix the pie crust and refrigerate until chilled. Roll crust to the desired thickness and place in greased pie plate by gently folding the crust in fourths and center over pie plate.



2. Trim off crust leaving about 1" around the plate and fold the raw edge under. Shape the crust using the index finger and thumb of left hand and index finger of right hand to form scallops. Rotate the pie plate as you go around the crust.



3. Using a fork, prick holes in crust before filling and baking. If time permits, refrigerate for 30 mins. For Blind Baking, add pie weights or dry beans to fill the pan 2/3 full and bake.



4. Pie crust is ready to bake.