

POSSIBILICA PIE CRUST

(revised 1 July 2012 by Clinton Callahan)

This recipe makes enough dough for one 10 inch (approximately 28cm diameter) Pie Crust, which will serve between 8 and 12 people.

Pie Pans can be obtained in Germany from [Kaiser Company](#).

Pie Crust (also sometimes called Pie Shell, or Pastry Shell) is needed for baking American Pies, such as Apple Pie, Pecan Pie, Pumpkin Pie, Shoo-Fly Pie, Lemon Meringue Pie, Blueberry Pie, Cherry Pie, Peanut Pie, Elderberry Pie, Rhubarb Pie, Chocolate Fudge Pie, Walnut Pie, Mincemeat Pie, Peach Pie, Banana Cream Pie, Coconut Cream Pie, Butterscotch Cream Pie, Sweet Potato Pie, or Sour Cream Berry Pie, to name but a few...

For certain recipes the Pie Crust is pre-baked and cooled. For most it is not pre-baked, but baked along with the pie itself.

NOTE: Pies such as Key Lime Pie or Cheese Cake Pie or Banoffee Pie use a cookie crumb crust from a different pie crust recipe altogether.

Some Pie recipes call for a 'double crust.' This means that in addition to the bottom crust they are also covered on top with a solid or woven crust. For double crust recipes you should double this Pie Crust recipe, although you may then have some leftover Pie Crust dough. This is no problem because the extra dough can be refrigerated or frozen for later, or rolled out, filled and baked as explained in the *Cinnamon Swirls* recipe below.

INGREDIENTS AND INSTRUCTIONS:

260 grams (2 cups) flour
1 teaspoon salt
125 grams butter
3 Tablespoons cold water



Place flour, salt and butter in a large mixing bowl. By rubbing your thumbs across the tips of your fingers blend in the butter to make the dough flakey and sticks together in pea-sized balls. Do this quickly so as not to warm the dough with your body heat.

IMPORTANT: Do NOT knead the dough! This makes the dough tough like bread. Sprinkle enough cold water into the dough and mix it as little as possible until it clings together enough to roll out. Place dough ball between sides of a cut-open plastic bag, or use a flour-covered table and wooden or stone roller. Roll out to 5mm thickness. Place into pie pan. Flute the edges using thumb and forefinger of each hand.

CINNAMON SWIRLS:

Roll out extra *Pie Crust* dough to 5 mm thickness, sprinkle generously with cinnamon sugar. Dot with butter. Add if you wish, raisins, chopped dates or chopped walnuts. Roll up tightly into a long tube shape. Cut in 2cm slices. Place these spirals standing up on a metal baking sheet. Bake at 160°C for 12-15 minutes until golden brown.