

# Download Pie Crust Recipes Book

The mixture will be a bit crumbly before baking, when you're pressing it into the pie pan, but will form a nice crust after it's baked and cooled. I grind the crumbs in a food processor, but I don't mind if they're not too fine. A pie is a baked dish which is usually made of a pastry dough casing that covers or completely contains a filling of various sweet or savoury ingredients. This is the easy pie crust (known as "pat a pan") recipe that we used for the lemon meringue pie this week. This pie crust recipe was in the Amish Cook's Baking Book and has become our go-to crust recipe. Somewhere along the line, people got the idea that homemade pie crust is hard to make. But here's the thing, this pie crust recipe is made with only four ingredients: flour, shortening, water and a sprinkle of salt. - Pie Crust Recipes Book