

Basic Principles of Preparing Pies

A good pie has a tender, flaky crust that can top a variety of fillings. Pies can be sweet and served as a dessert. Filled with various fruits, pies are a favorite way to add more fruit to your menus. Pies can be savory and be meat-filled or vegetarian.

A basic pie dough ratio of ingredients:

- 3 parts flour
- 2 parts fat
- 1 part water (by weight)

Tips for a tender, flaky pie crust:

- Use a solid, cold fat.
- Use a low-protein flour.
- Add an acid.
- Avoid using too much water.
- Do not overmix.
- Allow the dough to rest.



What Happened to the Pie?

Pie Problem	What Could Have Happened to Cause It
Smooth surface	<ul style="list-style-type: none"> • Overhandling • Too much flour when rolling
Shrunken	<ul style="list-style-type: none"> • Stretched crust when easing into the pan • Protein content of flour too high • Overmixing • Too much water
Tough	<ul style="list-style-type: none"> • Too much water • Overhandling • Overmixing • Protein content of flour too high
Not flaky	<ul style="list-style-type: none"> • Temperature of dough too high • Shortening too soft • Overmixing
Too tender	<ul style="list-style-type: none"> • Undermixing • Too much shortening • Not enough liquid
Soggy bottom crust	<ul style="list-style-type: none"> • Baked too short time • Oven temperature too low • Too much fat in crust
Dry	<ul style="list-style-type: none"> • Shortening cut in too finely • Not enough liquid