**Culinary Technique** Preparing Pie Crust

1. **Combine the flour and the fat.**
   Cut the fat into the flour either by hand, by using a mixer with a paddle attachment, with a pastry knife, or with a food processor. The flour-fat mixture should resemble small peas.

2. **Add the ice cold water to the dough and combine.**
   Add the liquid all at once to the flour-fat mixture. Mix to ensure that all the dough is evenly moistened.

3. **Turn the dough onto a lightly floured surface and form a compact, flat disk.**

4. **Wrap and refrigerate the dough.**
   Chilling allows the dough to relax, the fat to firm, and the starches to absorb the liquid.

5. **Roll the dough.**
   Place the dough onto a lightly floured work surface. Lightly dust the surface of the dough with flour. Roll the dough into desired thickness and shape. Transfer the dough to the baking pan.

6. **Bake the pie or cobbler in a hot oven until the crust is golden brown and the filling cooked.**

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Try these USDA Recipes that include this Culinary Technique:

- **Apple Cobbler** . C-01
- **Cherry Cobbler** . C-06
- **Bottom Pastry Crust** . C-12
- **Top Pastry Crust** . C-12A
- **Sweet Potato Pie** . C-17
- **Chicken or Turkey Pot Pie** . D-19