

Mom's Pastry Pie Crust Recipe

This was my mom's favorite pie crust recipe. It makes enough for 3-4 for crusts, depending on how thick you roll the dough. It can be made ahead and refrigerated or frozen.

Ingredients

- 3 cups flour
- 1 cup non-hydrogenated lard or [palm shortening](#), or half butter/half lard, cold
- 1 teaspoon salt
- 5 tbsp cold water
- 1 egg
- 1 tablespoon vinegar

Directions

Cut together flour and lard with a pastry blender to form pea sized bits. Mix other ingredients in a separate bowl, then cut into flour mix with a fork. Mix until just blended. Chill before rolling out between two sheets of wax paper or on a pastry cloth. Makes 3-4 pie crusts.

Nut Pie Crust Recipe

Ingredients

- 2 cups ground pecans or almonds
- 3 tablespoons butter, softened
- 1 tablespoon sugar

Directions

Combine the ground nuts, butter and sugar. Press the mixture evenly into the bottom and sides of a 9-inch pie plate. Bake at 350°F for 5 to 7 minutes to precook crust before final bake.

Coconut Pie Crust Recipe

Ingredients

- 1/2 cup coconut oil (or butter)
- 2 cups dried unsweetened coconut meat, finely shredded

Directions

Combine the oil and coconut meat. Press the mixture evenly into the bottom and sides of a 9-inch pie plate. Bake at 350°F for 5 to 7 minutes to precook crust before final bake.

Shortbread Pie Crust Recipe

Directions

- 1 cup flour
- 2 tablespoons sugar
- 6 tablespoons butter

Sift flour and sugar together into mixing bowl. With pastry blender, cut in butter until mixture resembles cornmeal. Chill 30 minutes. Then press firmly into 9 inch pie pan. Pre-bake at 350°F for 5-7 minutes.

Graham Cracker Crust Recipe

Ingredients

- 1 1/2 cups graham cracker crumbs (about 18 crackers)
- 3 tablespoons sugar
- 1/2 cup butter, melted

Directions

Mix graham cracker crumbs and sugar in a medium mixing bowl. Add butter and mix thoroughly. Press mixture firmly and evenly against bottom and sides of pie pan. Bake 10 minutes at 350°F. Cool and fill with whipped or custard filling.

Any Cookie Pie Crust

Make Graham Cracker Crust as above, but substitute chocolate or vanilla wafer cookies or gingersnaps in place of graham crackers.

Tips for a Perfect Pie Crust

1. Always keep your pastry crust ingredients cold. The bits of cold fat melt or form air pockets during baking. If your fat melts during mixing, no pockets, no flaky crust.
2. Always work your pastry crust gently to preserve those fat pockets. Blend until just combined. Too much handling makes the dough tough. This also applies for shortbread crust and shortbread cookies.
3. Roll the pastry dough to the correct size - don't stretch it! If you stretch the dough, it's more likely to shrink back during baking and slip into the pan.
4. If making custard pies with a pastry crust, prebake your crust with wax paper and pie weights or a pie weight chain to keep the unfilled crust from puffing up.
5. Crimp pastry dough just slightly around the edge of the pan to help keep it from slipping down into the pan.
6. Prevent excess browning around the edges of the pie by covering with aluminum foil or a pastry shield. (You can also keep drips out of the bottom of the oven with a pie drip pan.)
7. Glass pie plates are my preferred baking option, because they transfer heat more evenly, and the pie will not pick up a metallic taste from the pan.