How to Make Pie Crust with Devlin Mannle

Chapter 1 - Introduction
Overview
(lighthearted music ensemble) - Hey, I'm Devlin with Creativebug. And when I'm not filmmaking or doing my own photography, I'm usually baking. My mother was a pastry chef. And I have such fond memories of my childhood of her baking all sorts of things. Especially pie. (energized music ensemble) I love playing around with different types of pies. And today, I want to show you how to make my mother's pie crust. We'll start by making the dough. I'll show you how to roll out the dough and handle it. And then, I'll show you how to use that dough for three different pie crust techniques. The first, will be a traditional top crust. Then, we'll do a lattice crust technique. And for a little fun and variation, we're going to do a top crust with little cookie cutouts. Once you master the pie crust, you can use it for all different types of dishes. It can be sweet, it can be savory. It's not just for the holidays. You can make a pie as a gift. Or you can just make it for yourself. If your boyfriend broke up with you and you're really sad. (laughter) (energized music ensemble)

Chapter 2 - Materials
Materials
- The recipe for this dough is enough for a bottom crust and a top crust. You'll need measured out two cups of flour, one cup of vegetable shortening. I like to have the shortening in those pre-packaged bricks, so this one uncut is equal to one cup. Then you'll need cold water, because you're gonna need about seven tablespoons for the dough, and one teaspoon of salt. I'm gonna be showing you three different pie techniques today. So you're gonna need three nine inch glass pie dishes, and then to mix the dough, you'll need a mixing bowl. I like to have a sifter to sift out my flour while I'm putting it into the bowl. For the top crust pie, I'm going to be using an apple filling, and the recipe will be provided in the PDF, and for the other pie techniques, you can use any filling you'd like. The sky's the limit. And for some extra little garnishing, I'm gonna have some sugar on hand, a little cinnamon, and you'll want an egg or egg whites because I like to do a little egg wash with all of my pies. You're also gonna need a few tools and essentials for the pie crust. You'll need some plastic wrap, a rolling pin. This is a roller you can fill with water and refrigerate, so it keeps the dough nice and cold when we work with it. You need a pastry brush, a fork, a pairing knife, a pizza cutter, a tablespoon, a pastry scraper, a ruler, various cookie cutters in any style you'd like, and finally, I recommend working with a cool surface like marble or some sort of stone countertop, just because it helps keep the dough cold, and you don't want to overwork the gluten, so cold is key.

Chapter 3 - Pie Crust Basics
Making pie dough
- Let's start by making our dough. First things first, though, clean hands. So I like to sift my flour into my mixing bowl, and I have two cups already measured out, so I'm just gonna go like that. Don't worry, it gets messy, but that's what happens in your kitchen. Now sift, sift, sift. Just makes for a nice, even mixture, it's kinda like snow. Alright, and then you'll see little crumblies in there, so I'm just, you're done. Next we want to add a teaspoon of salt to the mixture. Alright, and then the best part, is the vegetable shortening, and I buy it in a block like this, which is one cup, but before I add it I like to cut it up into little pieces and add it like this, just because it makes it a little easier to mix it

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up. But, you know, a lot of vegetable shortening comes in a big tub, so you'll usually just kinda spoon it into a measuring cup, but this is just so much easier, 'cause I'm all about that easiness. Now there are people that like to use shortening in their pie crust, and there's people that like to use butter. I mean, any which way is fine, I like shortening because it makes for a nice flaky crust. Butter is a little denser and is a littler trickier to work with, but once you master this, move on to butter. Now that I have all here in the bowl this when you're hands a gonna get a little dirty, and we're gonna mix this up until it gets nice and mealy, and I'll show you what that looks like. So, just like this, you don't wanna overwork the shortening. Don't squeeze it too hard, because the more you overwork it the hotter it gets and tougher it becomes. Alright, that's lookin' good. You can see a lot of big chunks here, you wanna really just kinda, I like to just break them down, just kinda sifting them through my hands like this. That should be pretty good. And it's okay to have a few chunks of the shortening, that's okay. Alright, and I just like to go like this, air it out a little bit. Alright, next you're gonna add seven tablespoons of cold water, it has to be cold, so I like to always have water on the side while I'm getting all my ingredients ready with ice cubes in it, so it just stays nice and chilled. Again, because that keeps it cold, you don't overwork the gluten, and it makes for a nice flaky crust. So we'll start with seven. One, two, three, four, five, six, seven. Alright, and you just wanna get right in there, because you gotta get this worked up quick. Now when you first put your hands in (groans) it's disgusting. You feel like it's never gonna come off your hands, but eventually, it starts to all stick together and come off your hands. Just gonna scrape it off the bottom here. And again, you don't wanna overwork it, I'm just getting some of the smaller bits, and there's some big chunks on my finger here. Get into a nice ball, I kinda like to slap it around a little bit (laughs) and then you wanna quickly add it into some plastic wrap, 'cause again, you don't wanna overwork it or over touch it, and warm it up too much. And we're just gonna wrap that sucker up, and your hands are gonna be like pretty gnarly, so don't worry about that. Make sure it's nice and sealed, and then you wanna refrigerate it for 30 minutes before you start using it again. But that's if you're gonna go right into pie making. If you want to refrigerate it for longer it's good for up to two weeks, or you can freeze it for about three months, but again, make sure it's nice and sealed, otherwise you'll have freezer burn. This is a really easy recipe to double or triple, just don't half it, don't do one and a half recipes, but say you double it, you can freeze that giant ball or store that giant ball, and separate it for later for your other pies. For now I'm gonna put this in the fridge for 30 minutes, and this is a great time to make your other fillings, prepare things, clean up, before you start handling your dough.

Rolling out dough and assembling pie

- To begin rolling your dough, again, you wanna make sure it's been chilled for at least 30 minutes. So the first thing we're gonna do, using our marble surface, or something cold, but if you're gonna use a wooden surface, that's okay, just make sure it's really nice a floured, and you really want this pastry scraper cause it's really helpful. So we're gonna split the dough in half, cause one part is gonna be the bottom crust and one part's gonna be the top crust. I always like to have a little bit more for the top crust, so I split it a little more than half. There we go. So, I'll have that be my top crust. And I'll just put that aside. And then, I'm gonna roll this out for the bottom crust. Just gonna shape it a little bit. And I want to flour my work surface. Just a little bit. All right, and then I'm gonna flour my hands just a little bit too. And just kinda handle that dough. All right. So lay it down, and then I'm gonna get my rolling pin. I'm using that water filled rolling pin, and I just took it out of the fridge. You wanna keep it in the fridge for as long as you can, just maximize the coolness. But if

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you're gonna use a wooden rolling pin, it's fine, you just wanna be very gentle with it. All rolling pins you wanna be gentle, but since it's not cool, it's gonna be a little warmer, just make sure you really, really flour it. You could also use a marble rolling pin, cause that stays relatively cool as well. So I'm going to flour my pin. And since this is cold, there will be condensation every now and then, so you're gonna definitely be re-flouring this now and again, because this will start to get kind of slimy. Starting from the center out. Okay, I'm gonna switch like this. Just kind of going like this. Just use the weight of the rolling pin with a little bit of your own pressure, but you don't wanna push too much, because again, you're gonna overwork that gluten. Now, rolling out the dough, it's never perfect. You might get some areas like this that are looking a little cracked. But once you get it out wide enough, you can always cut off those edges and make a perfect circle if you want. So I'm just gonna keep going. Always re-flouring this. Eventually, it's gonna kinda stuck underneath and this is a good moment to use your pastry scraper. Just kinda scrape under the edges there. And then, you're just gonna flip the dough right over. See how it's kinda sticking like that. I might have rolled that a little too much before I moved it. You always wanna be kinda moving your dough because then it kinda sticks here, cause the dough absorbs the flour. So, I'm gonna fold it again like this. And just move it aside. I'm gonna scape all that sticky dough off. And that old flour away. And re-flour my work surface. Nice and fresh. Okay. And I'm gonna lay it back out. Okay, and then I'm gonna get that condensation off. And re-flour my pin. And just kinda keep going. You want the crust to be about an inch larger than your nine inch pie plate. So what I like to do is take the pie plate and just kinda go like this. yeah, looks like it's gonna be good, I have enough dough to work with. Again, it's not perfect. It kinda has little crinkles and crackles here, but, that's okay. I think that's what throws people off when they roll their dough and they're like, "It's not a perfect circle." You're not making a pizza. So, we're gonna use our pastry scraper, and gently, because it's very delectate, just scrape around the edges. Just to help lift the dough into the pie plate. The technique I like to do to put the crust into the pie plate is I fold it in half once, I'll just take that little piece off there, and then we're gonna fold it in half again. Like that. Whew, look at that. I'm gonna lay down my pie plate, and I'm gonna place the dough, I want that little point right in the middle. And then I'm gonna gently unfold it. Making sure I'm getting these layers here. Like that. All right. And then we're gonna unfold it the other way. Okay. Gentle, gentle. All right. A little accident here, but that's okay. Just gonna unfold that. Pull it right over. And take that dough and pull it right over. And this is a nice delicate crust. I'm just gonna press in all around the edges. And this is a good time to manipulate the crust and fix any little cracks, move some dough over, press it in. This is the bottom of the crust, no one's gonna see it. They're just gonna eat it. Using a paring knife, I like to cut off a little bit of this excess. Just make it a little more even. Just gonna cut about an inch, because eventually you're gonna fold your top crust right over it and kinda tuck it in, but, you don't have to cut off the excess. It'll just make your fold a little lumpier, but that's all right. We're gonna add our apple filling. And the recipe, again, is provided for you. So this one's particularly juicy, so I'm just gonna strain out some of these apples first. And just place 'em right in. Now, you could stack these really, really high if you wanted to, and make a mile high pie, as my mom liked to call it, I think. I'm gonna lay these a little flatter and not stack 'em too high. This reminds of that Joan Crawford movie where she made pies for a living. I feel like Mildred Pierce. (laughs) That's pretty good. There's all this extra juice, so I'm just gonna ladle a little bit in because when this bakes, it kinda bubbles and gives a really nice taste and texture to the pie. But I don't wanna put all this juice in cause then it's gonna bubble like crazy. That's pretty good. Very nice. Once the filling is in the pie, this is a good time to roll out the top crust. And again, you wanna do this quickly cause you don't want it to sit out, get too hot, and you don't wanna handle it

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too much. I have mine all ready and rolled out here. So I'm gonna do the same thing and fold it into fours before I put it on top. Kinda the same way we laid it into the bottom crust. Yeah. And then you're gonna unfold it. Delicately unfold it. I'm gonna use a paring knife and clean up the edges. See all these crinkly corners here, it's all around, that's fine, cause you're just gonna cut that stuff off. But it just gives a nice rustic look. But it crinkles because again, this is a really nice, delicate crust. You wanna make sure that you are doing this relatively quickly because the longer you do this, the warmer the dough will become and the harder it will be to work. I'm just leaving about an inch, inch and a half, all the way around. I'm gonna fold the top crust over and kinda under that bottom crust, and roll it up like in a cylinder, and then you let it rest on the edge of the pie plate. Just gonna kinda go like this. Like that all the way around the pie. Rolling that top crust right and just grabbing that bottom crust, kind of enveloping it. And I'm gently just letting it rest right on the edge of the pie plate. This is a good point where you can think about how you wanna do your edging. You could just roll it up and leave it like that, you could crimp it, you could press a fork into it. Whatever you wanna do. So, it actually looks really nice just like that, you could leave it like that if you want to. But I'm gonna give it a nice fluted edging by pinching here. So I'm gonna use my thumb and my index finger on my left hand, and my index finger on my right hand. All right, just gonna go right like this. All the way around. I have big fingers, so these are gonna be really big. But, you know, this is where you get to really make love to this pie. Fix all those little cracked edges, or whatever you like. Take your time, cause once you put it in the oven, that's it. And there's been times where I've made pies that just look so beautiful I didn't wanna bring them to a party or eat them. Cause they're like works of art. And that's gonna happen to you. You'll get there. Yeah, it looks nice. And don't be worried about these little fold marks, gives a nice character to the pie. That looks great. This is gonna be baking in the oven and all the juices are gonna be boiling, so you want a little ventilation. You know, you could take your knife and do some nice little shapes. I just like to use my finger and poke a hole right in the middle. Just move some of those apples aside or whatever your filling is. That should be good. Just wanna tough the bottom. Perfect. Mmm, okay. I like to use a pastry brush and do a little egg wash. But I'm gonna use egg whites. You can use a who egg beaten up if you'd like, but I just like egg whites. Nice and light. I'm gonna show you a little trick on how to get the egg whites out of a regular egg. You can just have egg whites already separated in one of those containers if you'd like. Crack that egg. Yeah, and then you're just gonna open it with a little dish underneath, and let those egg whites fall right out. And then you just go to the next one. Swap that yolk right into the next one. Other shell, right back to the other shell, back to the other shell, letting all those egg whites drip right into that little dish. You can keep that yolk if you want to, but you don't want all that cholesterol. So I'm gonna toss that. When you're handling eggs, you really wanna make sure you wash your hands at the end of all this. You don't want any of that salmonella. Okay, using my pastry brush, just gonna kinda saturate it and kinda dab off that excess. Almost like you're painting something. All right, I'm gonna start on the edges. Oh, that's just a little gnarly one on there. There we go. Just gonna kinda do this. You don't wanna glob this all over the top because it's gonna get too browned if you do that. But adding the egg wash gives a nice little browning to it. There we go. And... It helps if you're gonna add a little, anything on top. Like a little sugar, a little cinnamon. All right, that's good. Let's do a nice little brushing on the top. Those final moments. All right, that's pretty good. All right. For a nice textured effect, I like to add a little sugar on top. You don't have to do this. So, I'll just take it in my hand here. Just, whee. Just a little sprinkle. Just gives a nice shine to the pie after it bakes. That's probably pretty good. All right. Okay, so you wanna place the pie in the lower third of your oven. Make sure it's preheated at 400 degrees. And you wanna bake it for about

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50 minutes. And it's gonna look a little something like this. You can see the egg whites, how they give a nice little brown texture to it. And I treated the edge of this a little differently, I think there's a little more dough. But it has nice rustic look to it. I sometimes like to leave it in the oven a little bit longer, maybe about 10 more minutes, because I really like the juices to kinda boil inside. It makes for a really nice texture when you're cutting into the pie, when you're eating it. But you don't want it to stay in too long, you don't want to burn the crust. You want it to have a nice golden brown to it. You should be really proud of yourself, though. If you've made a pie here, this is one of the most traditional top crusts. You wanna let it sit out for about 30 minutes to cool, but not too long cause if you want that nice warm apple pie, that's the best time to eat it.

Chapter 4 - Top Crust Variations

Making a lattice top pie crust

- Another great pie crust technique is the lattice crust. It's traditional, you see it everywhere. And it's very simple. It might seem a little tricky but it's really not. I already have my bottom crust placed into my pie plate with again, a filling of your choice. This is peach. And on the edges I just use a paring knife and just cut them off nice here. Cause I don't want anything folding over. And then I did the same roll out technique with my top crust. And now lets get ready with the lattice here. With a ruler, width wise. I am going to just make marks at the inch. Every inch. You can do whatever width you'd like. You can make them thinner, you can make them really thick if you'd like. But I like the inch, it's good. I'm gonna cut 10 strips for the lattice crust. So using my marks, I'm gonna lay this down. And I'm gonna use a pizza cutter. You can use a paring knife if you'd like. You don't have to use a ruler if you're confident eyeing it. That's one. Two, I never used to do lattice crust until recently. It's actually pretty fun. It's a lot easier than you think. Boom, alright. Bring my pie a little closer. And what we're gonna do is starting on either end. Take your first strip. Look at that. And you're gonna lay it on one side of the pie. I don't like to go all the way to the edge. I like to leave a little bit of an opening. And I like to lay an odd number across, I'll have five this way. And with your slices here, just go every other slice. Because you are going to want to lay these opposite stripes the other way. So you have the same amount of length. Okay, three. Four, five. What's cool with the lattice crust is too. Is it's nice to have maybe a nice vibrant filling because just be mindful that the fillings going to be showing through. If you're going to leave open gaps like this. On the next pass, I like to start in the middle. So I'm gonna get one of these longer strips here. Middle. So basically it's like weaving. And now I like to do weave on the next pass from the center out. Instead of going all the way across. So either starting on these three, fold them back. But I'm on these two here. So fold these back. Right to the halfway, middle here. And don't be afraid to deal with these and move them around because they're still pretty durable. Just like that, alright. And you're just gonna gently lay those strips right back on top. Look at that. Alright, we've got our first pass there. So we're gonna do this one. This one. We're folding back the opposite strips. We're gonna lay this piece. Like this. I might even pull these strips back a little bit more to give me a little bit more room. That's good. Just gonna move that over a little bit more. There we go, cause I want to have two fit in here basically. Great, just like that. Alright. And one more strip and just pull back these other two. The opposite one we work with first. Oh yeah. Look at that, let's do. Alright, like that. Kind of like to leave a little space there. You can really play around again, with the thickness of the lattice. And you could even put the lattice closer together and have no gaps so you don't see the filling at all. If you are not comfortable weaving it, you could just lay strips down one way and lay the strips right over. It still gives a similar effect if you don't want to practice your weaving. So go ahead and weave the other side the exact

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same way. Look at this, this is freakin beautiful. I want to take a paring knife and cut off all this excess around the pie. Very simply, you want to have a nice sharp knife though. Cause if it's dull it's really not gonna cut very well. Move these out of the way. Turn a little bit. There we go. Don't cut your finger. Just save all your little strips. Because that is what they call tortured dough. And with tortured dough you can use that as bottom crust. You never use it again as top crust but it's great for a bottom crust cause again, no one's gonna see it. Next I want to take a fork and do a nice little edging technique all the way around. Again, if you left the bottom crust out and you didn't cut it. And then you let the strips roll off, you could kind of do a similar pinching technique. Roll them up, but for this. I have everything nice and cut. I'm just going to go around it with a fork. Get a nice simple look. Just pressing all the way around. Just like this. Since the dough of top crust has enough shortening in it. It should stick pretty well to the bottom crust. If you wanted the lattice to stick a little better you could use a little egg wash on the edges before you lay your lattice crust down. But this should be fine. I'm gonna do a nice egg wash on top with some egg whites. So let's go around the edges first. That seems like there's a little too much. Just dab it off. All around, do not do a lot. And you don't have to do this at all. If you don't like, I like the browning it gives it. My final touch. I like to add a little sugar on top. Again, that's optional. I think it gives a nice shimmer to the pie. Just kind of gently drizzling it on top. And you can do as much as you want. But the pie is gonna be sweet enough on the inside and for this I just like to give it a little more. I am going to take a little cinnamon in my hands. Just to give it a nice little color. Kind of make me think of fall. Alright, there it is. Lattice crust, it's really not that tricky. It always seems like it though. So you want to bake this in a 400 degree oven. Make sure it's preheated, for again, about 50 minutes. Till it's nice and golden brown. You can let it cook a little bit more if you want it to get a little juicy but just watch it. You don't want to burn the crust. And it's gonna look a little bit like this. I think I would let this one bake a little longer than I liked. You can see it's a little crispier on the edges. But I really like that. I know some people like to bake the pie with some tin foil on the edges. So they don't crisp as much. But I like this, it gives a nice rustic look.

Making a cut-out pie crust

- [Instructor] This final pie crust I think I wanna show you is pretty cool. It's really free-form. I'm gonna be using cookie cutters in this top crust I have rolled out the same way as all the other crusts and you can really use any cookie cutter you'd like. I went for a more fall approach with leaves and the little acorns, things like that. You could do whatever you want for this and, with the bottom crust, I placed it in the same way and I just did a nice little crimp on the edges and I have some cherry, blueberry filling. Again, use whatever you'd like. So, let's get started. I'm gonna go for this nice big leaf right here and you want to dip in a little flour so when you press it into your dough the dough doesn't stick to the cookie cutter. I'd like to start it on the edge, just to make the most of it. I'll just get a nice firm press, a little wiggle, so it doesn't stick. Just lift that right out. Oh, look at that and I can do about three at a time for each cut out shape. There we go. Alright. Let's do a little acorn. You know, squirrels love their nuts. Mm, alright, look at that. Great. What's cool about this is that you can really cover the pie completely with these or you can just be really minimal and be like one right in the middle. It's up to you. I have these little cookie cutters that imprint onto the cutout which is nice. Gives it a little texture so let's press in that imprint. Oh, ooph, look at that. Alright, let's do some of these leaves. Really like these. Now, if you were gonna do cutouts on like a pumpkin pie, you wouldn't want to put them on the pumpkin pie before you put them in the oven because it'd since right to the bottom. So, you'd bake your pumpkin pie first and then you cook these cutouts in

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a 400 degree oven on a pie plate by itself right on the glass for about 15 minutes. Just watch them. They'll kind of cook like cookies. Look a nice golden brown on top and then you just scoop them right off and you put them on the pumpkin pie when the pumpkin pie is cooked and you don't wanna put it on one of them pumpkin pies uncooked because it's not gonna look pretty. So, I'm gonna peel away all this excess and, remember, save it because this is still good dough. You can use this for a bottom crust. I'm gonna show you a really neat technique where you can utilize this for a bottom crust. Might not look pretty but you can make it work. Look at that. Oh my gosh, it's like fall came to my kitchen and, okay, so I have my pie here. I'm just gonna start placing. This is where you can get really creative and be really abstract. Do whatever you'd like. So, I'm just gonna make it look kind of like, you know, you're on a street and there's just leaves all over like they just fell from the tree that they once lived on. Just gonna maybe kind of spread them out like this. Alright, we'll go for this other one here. There we go. It's nice having some raised parts of the filling because you can kind of see it rest like this but when it bakes it settles in and gives a nice organic look to it Keeping it in groups of three here. Oh, that's cute and then I'm just gonna, oops, just gonna decorate these textured leaves. I like how this is kind of slanting over because when it bakes, again, it's gonna give nice organic texture. It's gonna look like a leaf that's just resting. Oh, that's kind of cool. There, look at that. You can do an egg wash on this if you'd like and sprinkle a little sugar and cinnamon on to give it a nice effect and you wanna bake this in a 400 degree oven for 50 minutes. Just watch it if you wanna go a little longer. Just don't let it brown too much. Nice golden brown is what you want and it's gonna look a little something like this. There's tons of other things you can do with the cookie cutout crusts. Like I was talking about before, here's the pumpkin pie. I baked these separately. Just placed them on top when the pie was done. Just did a simply edging on this one and then I have these little mini pies which is fun. You don't have to do just the cookie cutouts but you can see that I've done it all here. Look at this one, really simple, pumpkin right in the middle. Some falling leaves on this one and some falling leaves on this one. Just that simple cut off edge. Something here that I did with this mini pie with that left over dough, the bottom crust is this all that left over dough, I just pushed it from the center out and just made a bottom crust with it. It works great. You can't even tell. Once you've made this many pies, I definitely say you're a master at pie crust. You can apply all the different methods we've seen here today with a store bought dough if you'd like, but I think it's really nice to make these things from scratch. Watch all these ingredients come together into a beautiful pie you've made all your own. It's really rewarding to share these creations with people and watch how much they enjoy them.

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