

*Important little things about
pie baking*

Good pies with light, flaky crusts are not easy to make, as you know. But there are a number of little knacks that help to assure satisfactory results. For instance:

Materials for pie paste should always be cold to start with. Then, when the paste is mixed, chill it before rolling it out. It will be easier to roll and the crust will be flakier.

Paste covered and placed in the icebox or other cool place will keep for several days.

Another aid to perfect crusts is to cut the lard and water into the flour.

Pie and tart shells, single crusts baked separately, lessen the chance of a soggy crust, and make attractive looking pies.

The paste for these shells should be moulded on the back of the tin, pricked on the bottom and sides to prevent the crust from puffing unevenly, then placed in a quick oven (about 375°) and baked with the temperature lowered.

You can bake a number of shells at a time

and keep them for several days in a closed container, freshening them, if necessary, by reheating.

An interesting variation for fruit pies is to put the fruit in the bottom of the pan and use only a top crust.