



# PIE CRUST BAKING *Instructions*

## ROLL YOUR OWN

- Defrost in refrigerator overnight if there is time, or on the counter for 1 hour.
- If defrosted in fridge, bring out 20 minutes before you want to roll.
- Flour working surface well and add flour on top of crust.
- Using rolling pin, apply even pressure and slowly roll out from center turning often to make an even circle about 1" wider than pan.
- Carefully fold in half and lift to pan, open up and press down in pan and turn little bits of crust edges over the rim, allowing a tiny bit to be pressed under the edges of the pan, this helps keep crust in place when baking, decorate edges as desired. Dock with a fork all around the crust. Freeze thoroughly. Then follow next instructions when ready to bake.

## PRE-ROLLED

- Keep crust frozen until ready to bake.
- Pre-heat oven to 350 degrees.
- Place crust on baking sheet.
- Bake for 10-12 minutes or until set and lightly golden, not brown.
- You can fill immediately or when it's cooled.
- Bake your filled pie as instructed in your recipe.
- If edges begin to brown too quickly, use a pie crust shield or aluminum foil to cover the edges.