
Make A Lattice Pie Crust

Women's Day Magazine - July 2011

Fit a 12-inch pie crust into the bottom and up the sides of a 9-inch pie plate. If necessary, trim along the edge of the dough, leaving a 1/4-inch overhang. On a lightly floured surface, roll the remaining disk of dough into a 12-inch circle. Using a fluted pastry wheel, pizza wheel or paring knife, cut ten 1-inch-wide strips of dough.

Spoon the desired filling into the crust. Lay five pastry strips vertically across the pie, spacing them evenly apart. Use the longest strips in the center of the pie and the shorter ones towards the edges. Fold the second and fourth strips back and place a new strip horizontally across the center. Unfold the vertical strips over the horizontal strip.

Fold back the first, third and fifth strips. Add another horizontal strip, leaving room between the strips for filling to show through. Unfold the strips over the new horizontal strip. Weave one more strip - folding back strips, adding and unfolding them - to reach the edge of the pie. Repeat the weaving process on the other half of the pie, again working from the center out.

Trim the lattice strip ends so they are flush with the edge of the bottom pie crust. Fold the overhang of the bottom crust up over the trimmed lattice pieces and press to adhere. Crimp the edge as desired.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .