

**LINE THE PIE PLATE** Transfer the dough to the pie plate, easing it into place. If necessary, trim the edge to make it even. Turn under the crust so that it is even with the edge of the pie plate. Cover with plastic wrap and refrigerate for a minimum of 30 minutes or up to 3 hours.

## FILLING

	VOLUME	WEIGHT	
fresh sour cherries	about 3¾ cups (3½ cups pitted)	24 ounces (20 ounces pitted)	680 grams (567 grams pitted)
sugar (see Notes, page 204)	¾ cup plus 2 tablespoons	6.2 ounces	175 grams
cornstarch	2½ tablespoons	0.8 ounce	22 grams
fine sea salt	a pinch	.	.
pure almond extract	¼ teaspoon (1.2 ml)	.	.
cherry concentrate (see Notes, page 204; optional)	2 tablespoons (30 ml)	1.4 ounces	40 grams

**MAKE THE FILLING** Pit the cherries (see Notes, page 204), placing them in a medium bowl along with any juices that form. There should be 3½ cups/20 ounces/567 grams.

In a medium saucepan, stir together the sugar, cornstarch, and salt. Gently stir in the cherries along with any juices. Let the mixture sit for at least 10 minutes to liquefy the sugar mixture. Over medium heat, stirring constantly, bring it to a boil and simmer for about 1 minute until thickened. Scrape the cherry mixture into a wide bowl or pie plate and let it cool completely. Stir in the almond extract and optional cherry concentrate, and scrape the mixture into the dough-lined pie plate.

**ROLL THE DOUGH AND MAKE THE LATTICE** Roll the second disc of dough into a 12 by 11 inch oval (⅛ inch thick) and cut fourteen 12 inch long, ¾ inch wide strips, using a ruler and the pastry jagger or pizza cutter. (If you are right-handed, start from the left side.)

To create a woven lattice, arrange half of the strips evenly over the filling, starting in the center. Gently curve back every other strip, a little past the center, so that the next strip can be placed perpendicular to the first strips, right at the center. Uncurve the strips so that they lie flat on top of the perpendicular strip. Working in the same direction, curve back the strips that were not curved back the first time. Lay a second perpendicular strip on top and uncurve the strips. Repeat with 2 more strips.

Apply the remaining 3 strips to the other side of the pie. Start toward the center and work in the opposite direction toward the edge. Remember always to alternate the strips that are curved back so that the strips weave in and out.

Use sharp kitchen scissors to trim the strips to a ½ inch overhang. Moisten under the ends of each strip with water and tuck the overhang under the bottom crust border, pressing down to make it adhere and to keep the border from being too thick. If desired, crimp the border using your forefinger and thumb.



LEFT TO RIGHT: Arranging the first lattice strips. Curving back every other strip and placing the perpendicular strip on top. Curving back the alternate strips and placing the second perpendicular strip.



LEFT TO RIGHT: Uncurving the strips; the beginning of the lattice pattern. The complete lattice pattern with the ends ready to be trimmed. Trimmed edges tucked under the bottom crust and pressed down.

Refrigerate the pie for at least 45 minutes, loosely covered with plastic wrap. Just before baking, if a crunchy and sparkling effect is desired, spritz or brush the lattice with a little milk or water (avoid the border because it will get too dark on baking) and dust it lightly with sugar.

**PREHEAT THE OVEN** Forty-five minutes or longer before baking, set an oven rack at the lowest level and place the baking stone or baking sheet on it. Place a large sheet of non-stick aluminum foil or foil lightly coated with nonstick cooking spray on top of the stone to catch any juices. Preheat the oven to 425°F/220°C.

**BAKE THE PIE** Place the foil ring on top of the pie to protect the edges from overbrowning and set the pie on the foil-topped baking stone. Bake for 20 minutes. For even baking, rotate the pie halfway around. Continue baking for 20 to 30 minutes, or until thickly bubbling all over and the center is slightly puffed.

**COOL THE PIE** Cool on a wire rack for at least 3 hours before cutting. When set, the filling will remain juicy with just a little flow. Serve warm or at room temperature.

**STORE** Room temperature, 2 days; refrigerated, 4 days.

**NOTES** A large heavy hairpin is the ideal sour cherry pitter. It works well to insert the prongs into a cork, especially a champagne cork that has a rounded end. Insert the looped end of the hairpin into the stem end of the cherry, hook it around the pit, and pull it out.

To freeze the cherries, after pitting, add ¼ cup/1.8 ounces/50 grams of the sugar. Place the cherry mixture in a quart-size canning jar and mark on the cap the amount of sugar added so that you will remember to subtract it from the total amount of sugar when making the pie. In a freezer that maintains a temperature below 0°F/-18°C, the cherries will last for 3 years or even longer. Defrost them either overnight in the refrigerator or for a few hours at room temperature before adding the rest of the ingredients.

The amount of sugar listed in the chart is the amount that I usually use, but some years and some varieties of sour cherries are more tart and I may use as much as 1 cup/7 ounces/200 grams.

Cherry concentrate is a secret given to me by Justin Rachid of American Spoon. He recommended a brand called Michelle's Miracle (available from [www.michellesmiracle.com](http://www.michellesmiracle.com)), an intensely concentrated sour cherry syrup made from Montmorency sour cherries. It adds an astonishing depth of flavor. Creator Michelle White advises that refrigerated or frozen it keeps just about indefinitely.

### *Variation:* "CHURRANT" PIE

Currants, tart and tiny bright red globes, come into season in early July, at the same time as sour cherries, and make an exciting addition to cherry pie. Stuffed into the cherries, they keep the cherries full and plump and seem to give more cherry taste without imparting a flavor of their own. No one will ever guess what the mysterious enhancer is or why this cherry pie has so much delicious extra flavor and texture.

Choose  $\frac{1}{4}$  cup/2 ounces/58 grams of the smallest currants available. Stuff each one into the center of a pitted cherry. Use a total of 1 cup/7 ounces/200 grams of sugar and 2 tablespoons plus  $2\frac{1}{2}$  teaspoons/1 ounce/28 grams cornstarch. Be very gentle when stirring so that the currants don't pop out. Alternatively, the currants can simply be added to the cherry mixture, but the presentation is much more dramatic to stuff them inside the cherries!

### *Variation:* FRUIT PERFECT CHERRY PIE

	VOLUME	WEIGHT	
2 jars (14 ounces each) Fruit Perfect Cherries (see page 525)	.	27.5 ounces	780 grams
cornstarch	1 tablespoon	.	10 grams
water	1 tablespoon (15 ml)	0.5 ounce	15 grams
sugar	$\frac{1}{4}$ cup	1.8 ounces	50 grams

Empty the jarred cherries, with their thickened juices, into a medium bowl. In one of the Fruit Perfect jars, stir together the cornstarch and water to dissolve the cornstarch. Gently and evenly stir this mixture into the cherries with the sugar. Bake as for Sour Cherry Pie (page 204), but at 400°F/200°C for 30 to 40 minutes.

# CHERRY SWEETIE PIE

SERVES 6 TO 8

## OVEN TEMPERATURE

425°F/220°C

## BAKING TIME

35 to 45 minutes

Dark sweet cherries make a luscious cherry pie, especially when combined with red plums, which provide a flavorful tartness. This idea was inspired by an article in *Cook's Illustrated* magazine. The moment I read it, I knew it was the missing element for sweet cherry pie perfection.

**SPECIAL EQUIPMENT** One 9 inch pie plate | An expandable flan ring or 12 inch round cardboard template | A pastry jagger or pizza wheel for cutting the lattice strips | A baking stone or baking sheet | A foil ring to protect the edges of the crust

## PERFECT FLAKY AND TENDER CREAM CHEESE PIE CRUST

	VOLUME	WEIGHT	
dough for a 14 strip lattice 9 inch pie (page 189)	.	22 ounces	624 grams

**ROLL THE DOUGH FOR THE BOTTOM PIE CRUST** Remove the dough for the bottom crust from the refrigerator. If necessary, let it sit for about 10 minutes, or until it is malleable enough to roll.

On a floured pastry cloth, pastry mat, or between two sheets of lightly floured plastic wrap, roll the bottom crust into a  $\frac{1}{8}$  inch thick disc, 12 inches in diameter or large enough to line the pie plate and extend enough to turn about halfway under the border. Lift the dough from time to time and add flour as necessary to keep it from sticking. Before measuring the dough, make sure to lift it from the surface to allow it to shrink in so that it doesn't retract when set in the pie plate. Use the expandable flan ring, or a sharp knife with the cardboard template as a guide, to cut a 12 inch disc of dough. Layer the scraps on top of the refrigerated dough for the lattice crust.

**LINE THE PIE PLATE** Transfer the dough to the pie plate, easing it into place. If necessary, trim the edge to make it even. Turn under the crust so that it is even with the edge of the pie plate. Cover with plastic wrap and refrigerate for a minimum of 30 minutes or up to 3 hours.

## FILLING

	VOLUME	WEIGHT	
fresh or frozen Bing cherries	about 3¾ cups (3½ cups pitted)	24 ounces (20 ounces pitted)	680 grams (567 grams pitted)
2 ripe red plums	.	5.9 ounces	166 grams
sugar	¾ cup minus 1 tablespoon	4.8 ounces	137 grams
cornstarch	2 tablespoons plus 2 teaspoons	0.8 ounce	24 grams
fine sea salt	a pinch	.	.
lemon zest, finely grated	1 teaspoon, loosely packed	.	2 grams
pure vanilla extract	¼ teaspoon (1.2 ml)	.	.

**MAKE THE FILLING** Pit the cherries (see Notes, page 208), placing the cherries in a medium bowl along with any juices that form. If the cherries are very large (1 inch), use kitchen scissors to cut them in half.

Pit the plums and remove and discard the peel. (If necessary, use a potato peeler.) Use a small food processor or immersion blender to puree the pulp. There should be ½ cup/118 ml/4 ounces/113 grams.

In a medium saucepan, stir together the sugar, cornstarch, and salt. Gently stir in the cherries, any juices, and the pureed plums. Let the mixture sit for at least 10 minutes to liquefy the sugar mixture. Over medium heat, stirring constantly, bring it to a boil and simmer for about 1 minute until thickened. Scrape the cherry mixture into a wide bowl or pie plate and let it cool completely. Stir in the lemon zest and vanilla, and then scrape the mixture into the dough-lined pie plate.

**ROLL THE DOUGH AND MAKE THE LATTICE** Roll the second disc of dough into a 12 by 11 inch oval (⅛ inch thick) and cut fourteen 12 inch long, ¾ inch wide strips, using a ruler and the pastry jagger or pizza cutter. (If you are right-handed, start from the left side.)

To create a woven lattice, arrange half of the strips evenly over the filling, starting in the center (see Sour Cherry Pie, page 203). Gently curve back every other strip a little past the center so that the next strip can be placed perpendicular to the first strips, right at the center. Uncurve the strips so that they lie flat on top of the perpendicular strip. Working in the same direction, curve back the strips that were not curved back the first time. Lay a second perpendicular strip on top and uncurve the strips. Repeat with 2 more strips.

Apply the remaining 3 strips to the other side of the pie. Start toward the center and work in the opposite direction toward the edge. Remember always to alternate the strips that are curved back so that the strips weave in and out.

Use sharp kitchen scissors to trim the strips to a ½ inch overhang. Moisten under the ends of each strip with water and tuck the overhang under the bottom crust border, pressing down to make it adhere and to keep the border from being too thick. If desired, crimp the border using your forefinger and thumb.

Refrigerate the pie for at least 45 minutes, loosely covered with plastic wrap.

**PREHEAT THE OVEN** Forty-five minutes or longer before baking, set an oven rack at the lowest level and place the baking stone or baking sheet on it. Place a large sheet of non-stick aluminum foil or foil lightly coated with nonstick cooking spray on top of the stone to catch any juices. Preheat the oven to 425°F/220°C.

**BAKE THE PIE** Place the foil ring on top of the pie to protect the edges from overbrowning and set the pie on the foil-topped baking stone. Bake for 20 minutes. For even baking, rotate the pie halfway around. Continue baking for 15 to 25 minutes, or until golden brown, the center is slightly puffed, and the juices just start to bubble.

**COOL THE PIE** Cool on a wire rack for at least 3 hours before cutting. When set, the filling will remain juicy with just a little flow. Serve warm or at room temperature.

**STORE** Room temperature, 2 days; refrigerated, 4 days.

**NOTES** The best and easiest way to pit sweet cherries is a tip I picked up on the terrific blog Food52. Set a cherry on the neck of an empty glass bottle with a small neck, such as a beer bottle. Gently hold the cherry and use a chopstick or the back of a wooden skewer set into the stem end to push the pit through the bottom of the cherry, letting the pit fall into the bottle.

To freeze the cherries, after pitting, add ¼ cup/1.8 ounces/50 grams of the sugar. Place the cherry mixture in a quart-size canning jar and mark on the cap the amount of sugar added so that you will remember to subtract it from the total amount of sugar when making the pie. Defrost the cherries either overnight in the refrigerator or for a few hours at room temperature before adding the rest of the ingredients.

# BLACK AND BLUEBERRY PIE

SERVES 8 TO 10

## OVEN TEMPERATURE

425°F/220°C

## BAKING TIME

45 to 55 minutes

Oddly, a little everyday black-and-blue mark triggered what turned out to be a terrific combination of ingredients—and a delicious berry pie.

**SPECIAL EQUIPMENT** One 9 inch pie plate | An expandable flan ring or 12 inch round cardboard template | A ½ inch round pastry tube | A baking stone or baking sheet | A foil ring to protect the edges of the crust

## PERFECT FLAKY AND TENDER CREAM CHEESE PIE CRUST

	VOLUME	WEIGHT	
dough for a standard double crust 9 inch pie (page 189)	.	22 ounces	624 grams

**ROLL THE DOUGH FOR THE BOTTOM CRUST** Remove the dough for the bottom crust from the refrigerator. If necessary, let it sit for about 10 minutes, or until it is malleable enough to roll.

On a floured pastry cloth, pastry mat, or between two sheets of lightly floured plastic wrap, roll the dough into a ½ inch thick disc, 12 inches in diameter or large enough to line the bottom of the pie plate and extend slightly past the edge. Lift the dough from time to time and add flour as necessary to keep it from sticking. Before measuring the dough, make sure to lift it from the surface to allow it to shrink in so that it doesn't retract when set in the pie plate. Use the expandable flan ring, or a sharp knife with the cardboard template as a guide, to cut a 12 inch disc of dough.

**LINE THE PIE PLATE** Transfer the dough to the pie plate, easing it into place. If necessary, trim the edge almost even with the edge of the plate. Cover with plastic wrap and refrigerate for a minimum of 30 minutes or up to 3 hours.



## FILLING

	VOLUME	WEIGHT	
sugar	¾ cup	5.3 ounces	150 grams
cornstarch	4½ tablespoons	1.4 ounces	40 grams
fine sea salt	a pinch	.	.
lemon zest, finely grated	1 tablespoon, loosely packed	.	6 grams
lemon juice, freshly squeezed and strained (about 1 large lemon)	3 tablespoons (44 ml)	1.7 ounces	47 grams
blackberries	4½ cups	18 ounces	510 grams
blueberries	1½ cups	9 ounces	255 grams

**MAKE THE FILLING** In a medium bowl, stir together the sugar, cornstarch, salt, lemon zest, and lemon juice. Add the blackberries and blueberries and toss to coat them. Transfer the berry mixture to the dough-lined pie plate. Moisten the border of the bottom crust by brushing it lightly with water.

**ROLL THE DOUGH FOR THE TOP CRUST AND CRIMP** Roll out the dough for the top crust large enough to cut a 12 inch disc. Use the expandable flan ring, or a sharp knife with the cardboard template as a guide, to cut the disc of dough.

To create a berry motif, use the ½ inch round pastry tube to cut little circles from the crust in three little clusters. (Stay within an 8½ inch diameter circle because the rest of the dough will become the raised border.) To maintain the design with no distortion, slip the dough onto a flat baking sheet, cover it with plastic wrap, and refrigerate it for about 10 minutes until firm.

Place the top crust over the berry filling. Tuck the overhang under the bottom crust border and press down all around the top to seal it. Crimp the border using your forefinger and thumb, or a fork. (If you did not make the berry motif, use a small sharp knife to make 5 evenly spaced 2 inch slashes in the top crust, starting about 1 inch from the center and radiating toward the edges.) Cover the pie loosely with plastic wrap and refrigerate it for 1 hour before baking to chill and relax the dough. This will maintain flakiness and help to keep the crust from shrinking.

**PREHEAT THE OVEN** Forty-five minutes or longer before baking, set an oven rack at the lowest level and place the baking stone or baking sheet on it. Place a large sheet of non-stick aluminum foil or foil lightly coated with nonstick cooking spray on top of the stone to catch any juices. Preheat the oven to 425°F/220°C.

**BAKE THE PIE** Place the foil ring on top of the pie to protect the edges from overbrowning and set the pie on the foil-topped baking stone. Bake for 20 minutes. For even baking, rotate the pie halfway around. Continue baking for 25 to 35 minutes, or until the juices bubble thickly through the holes or slashes.



**COOL THE PIE** Cool on a wire rack for at least 2 hours before cutting. When set, the filling will remain juicy with just a little flow. Serve warm or at room temperature.

**STORE** Room temperature, 2 days; refrigerated, 4 days.

# ELDERBLUEBERRY PIE

SERVES 6 TO 8

## OVEN TEMPERATURE

425°F/220°C

## BAKING TIME

40 to 50 minutes

Several years ago, my green-thumbed friend and neighbor Maria Menegus, who has an enormous elderberry bush, gave me a generous supply of the berries with which to experiment. Maria had assumed that as a food writer I knew that it is necessary to cook the berries to render them edible and flavorful, but this was my first encounter with elderberries, so after tasting a berry or two, and even sugaring a few more, I found them to be so bitter I threw out the rest. The following summer I started to create a recipe for elderberry pie and this time found the berries so seedy I almost gave up, but for their hauntingly unique flavor. Then inspiration struck. I replaced some of the elderberries with blueberries to interrupt the seedy quality. No one would ever guess there were blueberries in this pie and the smaller amount of seeds provides a delightful crunch. Now, every August I look forward to the appearance of elderberries—although Maria and I have fierce competition from the birds, who also adore them.

**SPECIAL EQUIPMENT** One 9 inch pie plate | An expandable flan ring or 12 inch round cardboard template | A ½ inch round pastry tube | A baking stone or baking sheet | A foil ring to protect the edges of the crust

## PERFECT FLAKY AND TENDER CREAM CHEESE PIE CRUST

	VOLUME	WEIGHT	
dough for a standard double crust 9 inch pie (page 189)	.	22 ounces	624 grams

**ROLL THE DOUGH FOR THE BOTTOM CRUST** Remove the dough for the bottom crust from the refrigerator. If necessary, let it sit for about 10 minutes, or until it is malleable enough to roll.

On a floured pastry cloth, pastry mat, or between two sheets of lightly floured plastic wrap, roll the dough into a ½ inch thick disc, 12 inches in diameter or large enough to line the bottom of the pie plate and extend slightly past the edge of the rim. Lift the dough from time to time and add flour as necessary to keep it from sticking. Before measuring the

dough, make sure to lift it from the surface to allow it to shrink in so that it doesn't retract when set in the pie plate. Use the expandable flan ring, or a small sharp knife with the cardboard template as a guide, to cut a 12 inch disc of dough.

**LINE THE PIE PLATE** Transfer the dough to the pie plate, easing it into place. If necessary, trim the edge almost even with the edge of the plate. Cover with plastic wrap and refrigerate for a minimum of 30 minutes or up to 3 hours.

## FILLING

	VOLUME	WEIGHT	
elderberries	2 cups	10 ounces	284 grams
blueberries	2 cups	10 ounces	284 grams
cornstarch	3 tablespoons plus 1 teaspoon	1 ounce	30 grams
water	¼ cup plus 2 tablespoons (89 ml)	3.1 ounces	89 grams
sugar	¾ cup	5.3 ounces	150 grams
fine sea salt	a pinch	.	.
lemon juice, freshly squeezed	2 teaspoons (10 ml)	.	10 grams

**MAKE THE FILLING** Wash the berries and dry them thoroughly on paper towels.

In a medium saucepan, stir together the cornstarch and water until the cornstarch is dissolved. Add the sugar, salt, and berries. Over medium heat, bring them to a boil, stirring and crushing the blueberries (most of the elderberries will remain whole). Reduce the heat to low and simmer for about 1 minute until thickened. Stir in the lemon juice and scrape the mixture into a bowl to cool to room temperature.

Transfer the berry mixture to the dough-lined pie plate. Moisten the border of the bottom crust by brushing it lightly with water.

**ROLL THE DOUGH FOR THE TOP CRUST AND CRIMP** Roll out the dough for the top crust large enough to cut a 12 inch disc. Use the expandable flan ring, or a small sharp knife with the cardboard template as a guide, to cut the disc of dough.

To create a berry motif, use the ½ inch round pastry tube to cut little circles from the dough in three little clusters. (Stay within an 8½ inch diameter circle because the rest of the dough will become the raised border.) To maintain the design with no distortion, slip the dough onto a flat baking sheet, cover it with plastic wrap, and refrigerate it for about 10 minutes until firm.

## HIGHLIGHTS FOR SUCCESS

It is essential that the elderberries are completely ripe or they will be very bitter. They should be dark purple to black with no sign of red.

A great tip from my friend Justin Rashid of American Spoon, who sells delicious elderberry preserves: If you have an elderberry bush, you can freeze the berries, on their humbles (fine branches), in large plastic bags. This makes it easier to remove the berries when you are ready to use them.

Place the top crust over the berry filling. Tuck the overhang under the bottom crust border and press down all around the top to seal it. Crimp the border using your forefinger and thumb or a fork. (If you did not make the berry motif, use a small sharp knife to make 5 evenly spaced 2 inch slashes in the top crust, starting about 1 inch from the center and radiating toward the edges.) Cover the pie loosely with plastic wrap and refrigerate it for 1 hour before baking to chill and relax the dough. This will maintain flakiness and help to keep the crust from shrinking.

**PREHEAT THE OVEN** Forty-five minutes or longer before baking, set an oven rack at the lowest level and place the baking stone or baking sheet on it. Place a large sheet of nonstick aluminum foil or foil lightly coated with nonstick cooking spray on top of the stone to catch any juices. Preheat the oven to 425°F/220°C.

**BAKE THE PIE** Place the foil ring on top of the pie to protect the edges from overbrowning and set the pie on the foil-topped baking stone. Bake for 20 minutes. For even baking, rotate the pie halfway around. Continue baking for 20 to 30 minutes, or until the juices bubble thickly through the holes or slashes.

**COOL THE PIE** Cool on a wire rack for at least 2 hours before cutting. When set, the filling will remain juicy with just a little flow. Serve warm or at room temperature.

**STORE** Room temperature, 2 days; refrigerated, 4 days.

### *Variation:* LATTICE CRUST VERSION

After pouring the fruit into the pie shell, freeze it for about 1 hour, or until firm, before applying the lattice (see Sour Cherry Pie, page 203). You will need to add a few minutes more to the baking time if the fruit is still frozen.

# BLUERHU PIE

SERVES 6 TO 8

**OVEN TEMPERATURE** 425°F/220°C

**BAKING TIME** 30 to 40 minutes

I discovered this terrific combination of blueberries and rhubarb long ago while I was doing a radio show to publicize *The Pie and Pastry Bible* and a listener called in to ask if I had a recipe for this Amish pie her mother used to make. I have to admit that I never would have come up with such an unusual *mélange* on my own. I was so curious, however, that I wasted no time before trying it. Fabulous! Because the filling is so beautiful and juicy, I use fewer strips than usual for the lattice.

**SPECIAL EQUIPMENT** One 9 inch pie plate | An expandable flan ring or 12 inch round cardboard template | A pastry jagger or pizza wheel for cutting the lattice strips | A baking stone or baking sheet | A foil ring to protect the edges of the crust

## PERFECT FLAKY AND TENDER CREAM CHEESE PIE CRUST

	VOLUME	WEIGHT	
dough for a 9 inch standard 10 strip lattice pie (page 188)	.	17 ounces	480 grams

**ROLL THE DOUGH FOR THE BOTTOM CRUST** Remove the dough for the bottom crust from the refrigerator. If necessary, let it sit for about 10 minutes, or until it is malleable enough to roll.

On a floured pastry cloth, pastry mat, or between two sheets of lightly floured plastic wrap, roll the bottom dough into a  $\frac{1}{8}$  inch thick disc, 12 inches in diameter or large enough to line the bottom of the pie plate and enough to turn about halfway under the border. Lift the dough from time to time and add flour as necessary to keep it from sticking. Before measuring the dough, make sure to lift it from the surface to allow it to shrink in so that it doesn't retract when set in the pie plate. Use the expandable flan ring, or a small sharp knife with the cardboard template as a guide, to cut a 12 inch disc of dough. Layer the scraps on top of the refrigerated dough for the lattice crust.

**LINE THE PIE PLATE** Transfer the dough to the pie plate, easing it into place. If necessary, trim the edge to make it even. Turn under the dough so that it is even with the edge of the pie plate. Cover with plastic wrap and refrigerate for a minimum of 30 minutes or up to 3 hours.