

Baker's choice for pastry dough | Easy to clean | Doubles as a tenderizer or herb crusher



FRENCH TAPERED ROLLING PIN

Hand-finished neem wood crafted by artisans in India



ten thousand villages™

PIE CRUST

The trick to a good pie crust is keeping the fat cold and using only a minimal amount of cold water.

1 egg, slightly beaten

5 T cold water

1 T apple cider vinegar

Combine thoroughly in a small bowl. Set aside.

2 c flour

1 c whole wheat pastry flour

1 c butter, chilled

1 t salt

Quickly cut together with a pastry blender until chunks of butter are nearly pea-sized.

Mix wet ingredients into dry ingredients with a fork, adding more water by the tablespoon if needed, until dough forms a ball. Cut into 3 equal pieces; chill for 20–30 minutes. Remove one ball at a time from the refrigerator, place on a floured surface and roll out gently (adding flour as needed to prevent sticking) to circle slightly larger than 9-inch pie pan. Fold dough carefully over rolling pin and transfer into pie pan. Ease sides in, trim excess crust to edge of pan. Flute and bake according to recipe; or prick crust several times with fork and bake in preheated oven at 400° F until golden brown, 10–12 minutes.

Yields 3 single crusts

APPLE PRALINE PIE

3 c apples, peeled and sliced

1/3 c sugar

2 T flour

1/2 t cinnamon

1/4 t nutmeg

Combine in a large bowl, tossing to coat apples. Place apples in pie crust and bake in preheated oven at 400° F for 15 minutes.

1/2 c brown sugar

1/4 c milk

3 T honey

2 t butter

1/2 c walnuts or pecans, roughly chopped

Combine sugar, milk, honey, and butter in a saucepan and bring to a boil. Boil 1 minute. Remove from heat. Stir in walnuts or pecans.

Remove pie from oven and pour honey-nut mixture over the top. Continue baking at 350° F for 30 minutes.

Recipes reprinted with permission from **Simply in Season – A World Community Cookbook** (Herald Press)