

My no-roll pie crust

I do not like to roll out pie crust. I just don't. I've been cooking for 30+ years, and this fact has not changed. I'll rise to the occasion a couple of times a year because a few people in my family are pie crust purists, but for basic, single crust purposes, this is my go-to approach. Salty, flaky, easy, mixed in the pie plate, no messy surfaces or swearing. If you're a pie crust purist- keep rolling. If you, too, hate to roll out crust, give this a try.

- 1 1/2 cups flour
 - 1 teaspoon salt
 - 1-2 teaspoons sugar (I usually omit)
 - 1/2 cup oil (fresh, and mild-flavored such as canola)
 - 2 tablespoons milk
1. Mix dry ingredients together with a fork in a pie pan.
 2. Make a well in the center and add the oil and milk.
 3. Mix with a fork til it makes a ball.
 4. Flatten and press into the pan in pie crust shape and flute the edge.
 5. Bake at 375 for 10-12 minutes until golden (note- I find it usually needs a little longer to get the golden brown I'm looking for- closer to 20 min)

prep: *20 minutes, plus at least 4 hours chilling*

cook: *10 minutes*

cool: *20 minutes (for the chocolate cookie crust)*

ingredients

- + 2/3 cup granulated sugar
- + 2 large eggs
- + 2 ounces unsweetened chocolate, chopped
- + 1 teaspoon pure vanilla extract
- + 1/3 cup (2/3 stick) unsalted butter, at room temperature
- + 2/3 cup heavy cream
- + 1/4 cup powdered sugar
- + 1 prebaked 9-inch pie crust or tart shell (as shown) or Chocolate Cookie Crust (see below)
- + Whipped cream and shaved dark chocolate (optional), for garnish

instructions

1. In a small saucepan, whisk together the granulated sugar and eggs until well blended. Cook over low heat, whisking constantly, until the mixture reaches 160 degrees F and coats the back of a metal spoon. Remove from the heat. Add the chocolate and vanilla and stir until smooth. Set aside to cool for approximately 5 minutes.
2. In a stand mixer fitted with the paddle attachment, cream the butter on medium-high speed until light and fluffy. Add the cooled chocolate mixture and beat on high speed until light and fluffy, about 5 minutes.
3. In another large bowl, beat the cream on medium-high speed until it begins to thicken, 3 to 4 minutes. Add the powdered sugar and beat on low speed, then gradually return to medium-high until stiff peaks form. Fold into the chocolate mixture.
4. Pour into the prebaked pie crust or tart shell. Refrigerate until well chilled, at least 4 hours or up to overnight.
5. Garnish with whipped cream and shaved chocolate, if desired.
6. Store, covered, in the refrigerator for 4 to 5 days.