

Two Crust Pie



Copyright © 2014 Yumee Yumee. All rights reserved worldwide.

1 package Yumee Yumee Dreamees mix
5 tablespoons butter, cold
1/4 cup cold milk
1 or 2 (21 ounce) cans pie filling

In a large bowl, cut butter into Yumee Yumee Dreamees mix until mixture resembles coarse crumbs. Add milk; mix well until dough is moist. Form into a ball. Divide ball in half, making one half slightly larger than the other. Use the larger half to make bottom crust.

Using the Rolling Mix suggestion, roll larger portion of dough on a well-floured surface into a 10-inch circle, approximately 1/8 inch thick. Using floured dough lifters or rolling pin, transfer dough into a 9 inch pie plate. Fill pie crust with pie filling. Roll smaller portion of dough into a 9 1/2 inch circle to use for top crust. Moisten edge of bottom crust with water. Using floured dough lifters or rolling pin, transfer top crust and place over pie filling. Seal edges and trim excess dough from edge of pie. Crimp edge of pie crust with thumb and index finger. Sprinkle top of pie with granulated sugar and make 3 slashes in top to release steam during baking.

Bake at 400 degrees for 30 minutes, or until edge of pie crust is lightly browned. Remove pie from oven and cool on a wire rack. To serve, top with whipped cream or ice cream.

Makes one 9-inch two crust pie

Cook's Note: Do not use shortening. Shortening creates a brittle crust. Leftover dough may be used to make decorative shapes to garnish pie crust.