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Lattice Pie Crust

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A lattice top is a great look for a pie. Once you've lined your pie pan with dough and filled it, roll out a second crust that is 3 inches larger than the diameter of the pan.



It's easier to do the next steps on a cookie sheet or a piece of parchment paper that's been dusted with flour. Using a chef's knife, a pastry cutter or even a pizza wheel, cut the pie dough into even ribbons-- about 3/4 of an inch is good.



Then, separating the pieces, place them into parallel bars on the paper. Fold every other strip back half way, and insert a new strip across (perpendicular to) the flat, parallel bars. Drop the folded strips back over the inserted strip.



Next, fold back the alternate strips and add another cross strip, then lay the folded strips flat again. Continue from the center out until you reach the edge of the pie. Then turn the crust and repeat the process on the other half, working again from the center out.



Leave some space between each slat for the filling to show through and vent. Finally, slide the woven crust on top of the pie to cover your filling and crimp the edges.

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