



Kitchen Cheat Sheet: Food Processor Pie Crust

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Tips and Time Savers

- Keep everything cold: Butter, water, bowl, blades, and even the flour if your kitchen runs warm — cold = flaky layers.
- Pulse, don't blend: Short bursts prevent overworking the dough and warming the butter.
- Stop early: Dough should look clumpy — it should not become a smooth ball in the processor.
- Handle gently: Use light pressure when forming the disks — no squeezing or kneading.
- Chill time equals structure: Refrigerate the dough for at least 1 hour before rolling — longer is even better.
- Flour, but just barely: Dust the counter lightly while rolling. Too much flour dries the dough.
- Patch with dough, not water: Use little bits of dough to mend cracks — moisture can make it gummy.
- Let the dough rest in the pan: Once it's in the pie plate, chill again 15–20 minutes to prevent shrinking.
- Blind bake for cream pies: Use pie weights or beans to keep the bottom flat and crisp.

Trouble signs
Sticky = too warm
Cracking = a little too dry
Tough = overmixed

Variations

- Cinnamon spice crust: Perfect under pumpkin pie — whisk ½ teaspoon cinnamon into the dry ingredients.
- Sweet pie crust: Add 1–2 tablespoons of sugar or swap in vanilla sugar for extra flavor.
- Savory pie crust: Leave out the sugar and add ½ teaspoon of cracked black pepper or fresh herbs — perfect for quiche.
- Half butter, half shortening: For a slightly softer, ultra-tender crust — still delicious, still easy to roll.
- Gluten-free option: Use a cup-for-cup gluten-free flour blend and add an extra tablespoon of cold water if needed.
- Whole wheat crust: Swap 1 cup of the flour for whole wheat — adds nutty depth that pairs beautifully with apple or pear pies.

Storage

- **Refrigerator:** Wrap dough disks tightly in plastic wrap and refrigerate for up to 3 days before using.
- **Freezer** (unbaked dough): Freeze tightly wrapped dough disks for up to 3 months. Thaw in the fridge overnight before rolling.
- **Freezer** (shaped crust): Fit the dough into the pie plate, freeze solid, then wrap well. Bake straight from frozen — just add a few extra minutes.

FAQs

Why does my pie crust turn out tough?

Usually because the butter warmed up or the dough got overmixed. When butter melts before baking, the layers vanish — so keep everything cold and only process until the dough just begins to clump. The fridge is your friend.

Why did my crust shrink in the oven?

Two common culprits: stretching the dough while fitting it into the plate, or not chilling it enough before baking. Gently ease the dough into the dish and give it a good chill (30–60 minutes) before blindsiding it with heat.

Do I need to blind bake this crust?

If you're making a cream or no-bake filling (banana cream, chocolate silk, etc.) — yes. Bake with pie weights at 375°F for 15 minutes, then remove the weights and bake until golden. Fruit pies with long bake times? Skip the weights and bake with the filling.

How do I fix dough that's cracking when I roll it out?

It's usually a little too dry or too cold. Let it rest on the counter for 2–3 minutes so the butter softens slightly, then pinch or press the edges back together. If it still crumbles, lightly mist or dab the surface with cold water — just a tiny bit — and keep rolling gently.

How thick should I roll the crust?

Aim for about ⅛ inch thick. You should be able to see a shadow of your countertop through the dough, but not so thin that it tears when you pick it up.

How do I stop a soggy bottom crust?

Blind bake if using a cream or no-bake filling. For fruit pies, bake at a higher heat for the first 10–15 minutes to set the crust quickly. And always make sure your filling isn't overly watery — thickening it prevents the dreaded soggy bottom. You can also bake on the lower oven rack for better bottom heat.

Nice to have

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✨ [Pie Armor – your new secret weapon against crust rebellion](#)

If your pie crust loves to puff up or shrink away from the edges (dramatic much?), this Pie Armor keeps everything in line. It fits 7–10 inch pies, replaces messy ceramic weights, and it's made from 100% stainless steel — meaning it's durable, easy to clean, and won't disappear one bean at a time across your kitchen. Perfect for blind baking and perfect results. I like it better than ceramic beads for a crisper bottom crust.