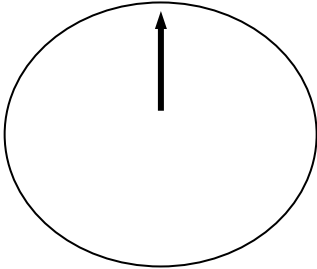
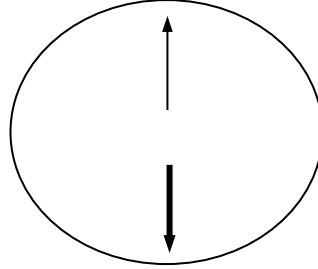


# FUNDAMENTALS OF PIE DOUGH ROLLING

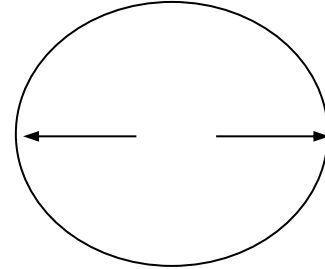
(Follow the thick arrow for the rolling direction)  
Use a French Tapered rolling pin for best results.



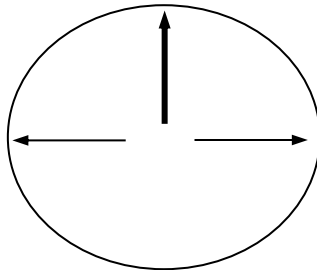
Roll from Center to the top



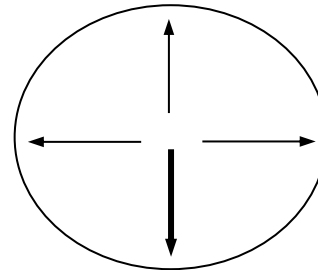
Roll from Center to the bottom



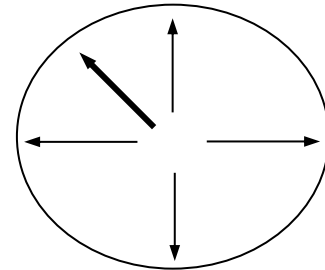
Turn the dough 1/4 turn



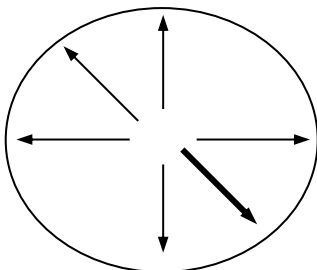
Roll from Center to the top



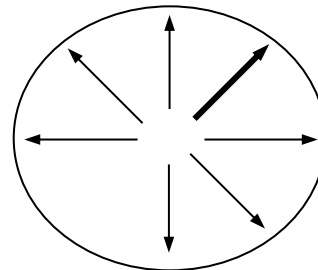
Roll from Center to the bottom.  
This creates a "+" pattern



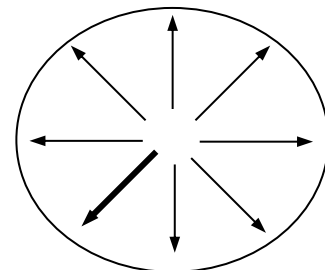
Roll from Center out on a  
diagonal to the 10:00 position



Roll from Center out on a diagonal  
to the 4:00 position



Roll from Center out on a  
diagonal to the 2:00 position



Roll from Center out on a  
diagonal to the 7:00 position

Always start in the center and work outward. If the dough is a disc-shape to start, you will have an easier time at working the dough into the desired size.

Check for the correct size by placing the pie pan on top of the rolled-out dough.