

Blind Baking: Baking a pie crust or pastry without the filling. It's necessary when the crust/tart/pastry will be filled with an unbaked filling.

Simply roll out your dough and fit to the pan. The process is simple, only a few key steps.

- Line the unbaked pie crust with parchment or aluminum foil.
- Weight it down with something (special pie weights, dried beans) so that the bottom doesn't puff and the sides don't slouch.
- Put the crust in the oven and bake (the time depends on the dough, approximately 15 to 20 minutes).
- Once the crust is set (the edges will turn golden) remove the weights and let the crust cook a little longer on its own.
- For a partially-baked crust, you want the bottom to look dry and flakey, but still pale.
- For a fully-baked crust, look for the bottom to turn light golden.
- Allow the tart to cool completely before filling.)