

## Pie - Crust -

Solve the Soggy pie Crust

Separate 1 egg - beat yolk with fork  
and brush on bottom crust -  
bake  $350^{\circ}$  oven for 3 minutes -  
then fill with fruit - good  
for any pie that makes a lot  
of liquids, as apple, raspberry etc.

Can use white, if you prefer. Idea is  
to separate egg and use white or  
yolk.

Beat white until frothy & brush on crust (need not  
prebake)