

Pie Weight Chain

Pie weights are typically used to weigh down an unfilled piecrust as it is pre-cooked (or blind baked) for later use. The weights prevent the crust from distorting, shrinking, blistering, or rising unevenly. The advantage of strung pie weights is that they can be reused, and are easy to handle and store.

Note: Wash pie weight chain before first use.

How to Use

To use the pie weight chain, prepare the crust as your recipe directs (or use a frozen pie shell). Place a sheet of parchment paper or aluminum foil on top of the crust, and then evenly arrange the chain on top of the paper/foil. The paper/foil will ensure the chain doesn't leave impressions in the crust, as well as prevent the chain from sticking to the crust. (You can also spray the chain with cooking spray, and arrange the chain directly on top of the uncooked piecrust.) Bake the piecrust as directed in your recipe; however, halfway through baking, remove the chain and paper/foil. (**Caution: Handle with care, as pie weight chain will be hot.**) Return the piecrust to the oven and finish baking.

Care and Maintenance

To clean the pie weight chain, simply drop it into a small bowl filled with warm water and a bit of dish soap. Let it soak for a few minutes, and then rinse with warm water. Alternatively, you can wash the chain in a dishwasher; be sure to put the chain in the cutlery tray to ensure it will not move freely in the dishwasher. Place the chain on a towel and let dry completely before storing.