Chicken Pot Pie Crust

This savory single-crust recipe makes a pastry lid for a 9-inch chicken pot pie. It is distinct from the double-crust recipe: no bottom crust and no blind-baking step are included.



Prep	Cook	Additional	Total	Servings
15 min	35 min	40 min	90 min	6

Ingredients

- 1 1/4 cups all-purpose flour / 150 g, plus 1 tablespoon / 8 g for rolling
- 1/2 teaspoon salt
- 1/4 teaspoon dried thyme
- 1/2 cup cold unsalted butter / 115 g, cubed
- 3 to 5 tablespoons ice water / 45 to 75 ml, as needed
- 1 egg, beaten, for brushing

Instructions

1. Mix the 150 g flour, salt and thyme. Cut in cold butter until pea-size flakes remain.

2. Add 3 tablespoons water and toss; add more a teaspoon at a time only until the dough holds together when squeezed.

3. Shape into one disk, wrap and refrigerate 30 minutes.

4. Roll on the lightly floured surface to a circle slightly wider than a 9-inch dish. Place over a separately prepared cooked-chicken filling, trim, seal and cut vents.

5. Brush lightly with beaten egg and discard unused wash. Bake at 400°F (200°C) about 25 to 35 minutes, checking the separate filling recipe and verifying chicken filling reaches 165°F (74°C).

6. Rest the finished pie 10 minutes before slicing. Never taste raw dough; this ingredient list makes the lid only, not the filling.

Time, Temperature & Doneness

This is pastry only, with no raw chicken in the ingredient list. Do not eat raw dough or raw flour. Bake pastry until cooked throughout; when used on a chicken pot pie, the separately supplied filling must reach 165°F (74°C). Surface color alone does not establish filling safety.

Ingredient Notes & Substitutions

Yield: One 9-inch top crust; six pastry portions.

Thyme: Savory herb is included in this version.

Filling: Prepared separately and not included in ingredient quantities.

Tips for Success

Keep dough cold.

Vent the lid.

Shield edges if browning too quickly.

Common Mistakes to Avoid

Overworking pastry.

Skipping vents.

Treating lid-only ingredients as a full pie recipe.

Recipe Variations

Plain: Omit thyme.

Glaze: Brush with milk instead of egg if suitable.

Serving Suggestions

Use this single savory lid over a separately supplied 9-inch chicken pot-pie filling.

Storage

Wrap unbaked dough well and refrigerate at 40°F (4°C) or below for up to 2 days. Once used with chicken filling, refrigerate promptly and follow the oldest filling ingredient’s storage deadline.

Freezing

Wrap unbaked pastry disks airtight and freeze at 0°F (-18°C) for up to 2 months for best quality. Thaw in the refrigerator before rolling. Freeze separately from filling where possible.

Reheating

Unbaked dough should be baked, not reheated. For a finished chicken pot pie, reheat at 350°F (175°C), shielding edges as needed, until the filling reaches 165°F (74°C). Crust-only scraps may be warmed briefly without a poultry temperature claim.

Frequently Asked Questions

Is this a double crust?
No; it is one top lid.

Can I use it as a bottom crust?
Yes, but follow an appropriate blind-baking method rather than these lid instructions.

Why is pastry tough?
Too much handling can develop gluten.

Recipe & Sources

View the recipe on HowToCookChickenRecipes.com

King Arthur Baking - chilled pastry technique reference

FoodSafety.gov - poultry and leftover temperature guidance

FoodSafety.gov - refrigerated food storage limits

FoodSafety.gov - clean, separate, cook and chill