piecrust arsenal
Making great crusts is infinitely easier with a few inexpensive tools. These are our food editors' favorites.

1. STRAIGHT ROLLING PIN
   The handle-free shape offers maximum control. $20, williams-sonoma.com.

2. PARCHMENT SHEETS
   For rolling out dough, these precut parchment sheets are easier to work with than the usual scroll of paper. $20 for 100, kingarthurflour.com.

3. 3½-INCH PARING KNIFE
   A small, thin, sharp blade is best for cutting vents in the top crust. $9, victorinox.com.

4. SPARKLING SUGAR
   Sprinkle it on for twinkle and texture. Bright White, by India Tree. $7.50, chefroots.com.

5. 3-BY-8-INCH TURNER
   An extralarge offset turner is handy for manipulating rolled dough. $29, lemonsandpoppy.com.

6. DUAL-BLADE CUTTER
   The straight wheel trims edges; the crimped one cuts pretty lattice strips. $12, williams-sonoma.com.

7. BOAR-BRISTLE PASTRY BRUSH
   Use it to apply egg wash and dust off extra flour. $9, williams-sonoma.com.

8. LEAF CUTTER SET
   These add an autumnal touch. $12 for a set of 7, nycake.com.

9. ROLLING PIN RINGS
   Slide one on each end of your rolling pin to ensure an even, accurate thickness. $9 for a set of 4, kingarthurflour.com.

10. 9½-INCH PIE PLATE
    Glass distributes heat evenly and makes checking doneness of the bottom crust a cinch. $7, pyrex.com.

11. PASTRY SCRAPER
    Use it to gather dough and clean your workspace. $8, williams-sonoma.com.