



FOOLPROOF FLAKY PIE CRUST

This is the best pie crust recipe we've ever tried and it has never failed. It always comes out flaky and incredibly delicious. [Warning: It requires the use of vodka.]

Ingredients for one 9-inch Double-Crust Pie or two 9-inch Single-Crust pies

- 2 1/2 cups (or 12.5 ounces) unbleached all-purpose flour
- 1 teaspoon table salt
- 2 tablespoons granulated sugar
- 12 tablespoons cold unsalted butter (1 1/2 sticks), cut into 1/4-inch slices
- 1/2 cup solid vegetable shortening, chilled and cut into 4 pieces
- 1/4 cup vodka, cold (no substitutes)
- 1/4 cup water, cold
- 1 teaspoon sugar (use for double crust pie)
- egg white of 1 large egg, beaten

Preparation

There are 3 ways to combine the pie pastry ingredients: using a food processor, stand mixer with flat beater paddle attachment, or by hand using a dough blender/pastry cutter.

1. Combine 1 1/2 cups flour, salt and sugar.

Food processor: Use 2 one-second pulses.

Stand mixer: Mix on low speed for 4 seconds.

By hand: Whisk using a whisk or dough blender, in a medium bowl.

2. Add butter and shortening and combine until homogenous, cottage cheese-like crumbs form. For all three methods, it's important not to overwork the dough. Butter and shortening needs to be distributed in small pieces and everything should be covered in flour. Once you get that consistency, stop. Remember to scrape the sides of the bowl as you go.

Food processor: Pulse for about 10 seconds.

Stand-mixer: Mix on low to medium speed, for 10 to 15 seconds.

By hand: Cut butter and shortening into the flour in short strokes.

3. Add remaining cup of flour and combine until the mass of dough has been broken up.

Food processor: Pulse 4 to 6 times.

Stand mixer: Mix on medium to low twice, in 4-second intervals, scraping the sides of the bowl between mixing.

By hand: Cut additional flour into the mixture, going around the bowl twice, while scraping the sides and bottom.

4. Sprinkle cold water and cold vodka over the mixture. Fold dough to combine ingredients using a rubber spatula. Scrape the sides and bring to the middle until the dough becomes slightly tacky and sticks together. Remove from the bowl and transfer onto a non-stick pastry

sheet, pie mat or parchment paper.

5. Divide and shape the dough equally into two balls. Flatten each into a 4"-diameter disk. Wrap in plastic wrap and chill in the refrigerator for 45 minutes, and for up to 2 days.
6. **To bake:** Adjust oven rack to the lowest position, and place a rimmed baking sheet on it. Preheat oven to 425°F.
7. Remove dough from the refrigerator and place on a floured work surface. Roll dough into a 1/8"-thick 12"-inch diameter circle. Wrap the dough loosely around a rolling pin and transfer onto the center of a 9-inch pie plate. Leaving a 1-inch overhang around the plate, gently press dough where the side of the plate meets the bottom. Leave the overhang and return to the refrigerator to chill for another 30 minutes.

For DOUBLE CRUST (top and bottom crust) pie: Roll the other dough into a 12"-diameter 1/8"-thick disk between 2 sheets of parchment paper. Refrigerate as well. Make your filling while the crusts are being chilled.

8. **For SINGLE CRUST pie:** Take dough from the fridge and trim the overhang using kitchen shears, leaving about 1/2 inch extending from the lip of the plate. Fold the overhang under itself. Edge of the fold should be level with the edge of the pie plate. Flute the edges or press the tines a fork against them. Refrigerate the dough in the plate for 15 minutes.

Remove pie plate from the refrigerator and line with aluminum foil. Fill with pie weights or pennies, and bake on baking sheet for 15 minutes. Remove weights and foil, and bake for another 5 to 10 minutes until the crust is golden brown and crisp. Make your filling while the pie crust is baking, and pour into the crust once baked. Bake according to the instructions for your type of pie.

9. **For a DOUBLE CRUST (top and bottom crust) pie:** Take the dough-plated pie plate and the dough between parchment out of the fridge. Place filling into the pie plate with dough. Peel the parchment from one side of the other dough and carefully place that side on top of the filling. Gently peel off the second parchment sheet. Trim the overhang of the two dough layers using kitchen shears, leaving 3/4" from the edge of the plate. Fold the two ends of the dough underneath the lower dough and make sure the edge aligns with the rim of the plate. Flute edges using your thumb or forefingers, or press them with the tines of a fork. Cut four 2"-long slits on top of the dough using a sharp paring knife, they should radiate from the center area, but not connected to each other. Brush the surface with the beaten egg white using a pastry brush and sprinkle white sugar on top of the dough crust. Bake on preheated baking sheet for 45 to 55 minutes until crust is dark golden brown. Cool on a wire rack for at least 1 1/2 hours.

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<http://gourmeted.com/2009/12/11/its-as-sweet-as-pie>

Please email us at gourmeted@gmail.com if you have questions it. Enjoy and happy eating!