

Best Pie Crust

Makes 1 pie crust

I use this crust for all of my sweet pies. If making something savory, such as a quiche, cut the sugar back to ½ Tablespoon.

6 Tablespoons unsalted butter, cut into 1/4-inch pieces

3 Tablespoons vegetable shortening cut into 1/4-inch pieces

1 1/4 cups unbleached all-purpose flour (6.25 ounces) plus extra for dusting

1/2 teaspoon table salt

1 Tablespoons granulated sugar

3 – 4 Tablespoons ice water

1/4 teaspoon white vinegar

Directions:

1. Chill the cut butter and shortening in the freezer for 15 minutes.
2. Sift together the flour, salt and sugar. Add the partially frozen butter and shortening. Using a wire pastry cutter, incorporate butter and shortening it into the flour until the butter is reduced to the size of broken walnut pieces. Using your fingers, pinch flat any large pieces of butter that remain.
3. In a small bowl, combine 2 Tablespoons ice water and the vinegar. Add to the butter mixture and mix just until the dough comes together. Dough should be tacky but not sticky. Add additional ice water if needed.
4. Remove the dough from the bowl. Flatten into an 8-inch-wide disk. Wrap in plastic, and refrigerate at least 45 minutes.
5. Place the dough between two large sheets of plastic wrap. Roll out the dough to make a 14-inch disk. Transfer dough to a 9-inch pie plate. Ease dough into the pan corners. Crimp pie crust edges. Refrigerate dough-lined pie plate for 20 minutes.
6. Adjust oven rack to center position and preheat oven to 400 degrees. Remove pie pan from refrigerator, line crust with foil, and fill with pie weights or dry beans. Bake for 15 minutes. Remove foil and weights and bake for 5 to 10 additional minutes until the crust is crisp and golden brown.
7. Add desired filling to the baked crust and finish the pie according to the pie directions.

Recipe courtesy of Christina Dimacali of Clean Your Plate Personal Chef Service, Philadelphia