



# FLAKY PIE DOUGH

Hands down, this is the most frequently prepared recipe in our pastry shop. We've been using it nonstop since the day we opened our doors. The dough is perfect for all kinds of baking, from savory quiche to deep-dish pies and classic tarts.

Makes enough dough for 2 double-crust (9-inch) pies, or 2 (10-inch) rustic galettes or tarts.

## Ingredients:

- 5-1/4 cups unbleached all-purpose flour
- 1 tablespoon kosher salt
- 12 tablespoons (10-1/2 sticks) unsalted butter, chilled and cut into 1/4-inch pieces
- 1-3/4 cups solid vegetable shortening, chilled
- 1 cup ice water

## Preparation:

Combine flour and salt in a large bowl and toss together. Add butter and cut it into the flour until the texture is coarse and crumbly. You can use a pastry cutter or your fingers, but I like to use 2 forks. Break up the shortening and add it in small pieces. Cut in the shortening until the dough is crumbly again. Add ice water and mix just until the water is incorporated and the dough sticks together when pinched.

This dough is quite sticky, so dust your hands with flour before handling it.

Pull dough from bowl onto a lightly floured work surface (chilled marble is ideal) and pat it into a block. Wrap the dough tightly in plastic wrap and chill in the refrigerator for at least 1 hour before using. Since this recipe makes enough dough for 2 pies or tarts, I recommend cutting it in half before chilling.

Flaky Pie Dough will last for up to 4 days in the refrigerator and for up to 1 month in the freezer. If you freeze half or all of the dough, it's a good idea to double wrap it. Frozen dough needs to be fully defrosted before it's used, and my preferred method is to transfer the dough to the refrigerator 1 day before I plan on baking with it. The dough can also be defrosted at room temperature, but it needs to be re-chilled in the refrigerator for 1 hour prior to using.