

Pie Crust Dough

By Meghan Oricchio

Our go-to for flaky, tender pie crusts, this recipe produces two 9-inch pie crusts. Fill with your favorite filling and enjoy!

Yield: Two 9" pie crusts

Prep Time: 1 hr 30 min

Bake Time: Varies (view baking instructions)

Ingredients:

Dough

- 2 and 1/2 cups Caputo "00" Pastry Flour
- 1 teaspoon salt
- 2 teaspoons sugar
- 1 cup butter, cold, sliced thin
- 6-8 tablespoons ice water



Instructions:

Making the Dough:

1. Slice the butter and return it to the fridge.
2. In a large bowl, whisk together the Caputo "00" Pastry Flour, salt, and sugar.
3. Using a pastry cutter (or a fork), incorporate the cold butter with the flour mixture.
4. When the mixture is crumbling, add 6 tablespoons of ice water.
5. Using your hands, start working the dough together.
6. If it is still dry, add ice water in 1 tablespoon increments.
7. When the dough is fully combined, knead it two times and separate it into two pieces.
8. Wrap each piece in plastic wrap and refrigerate them for at least one hour before rolling them out.
9. On a floured surface, roll out the pie dough into an even disk that is approximately 12 inches in diameter, then place it into a 9-inch pie pan.

Baking Instructions:

1. Depending on what type of pie you are trying to make, the baking instructions will vary. Some pies require a raw pie crust, some require a par-baked, or partially baked crust, and some require a fully baked, or blind baked crust. Check your pie recipe to see which method it uses.
2. If you are par-baking or blind baking your crust, prepare the crust by poking holes in the dough with a fork, then place a piece of parchment paper on top and fill with pie weights. If you do not have pie weights, uncooked rice or dry beans can be used as a substitute.

3. For a par-baked crust, bake at 350F for 12 minutes.
4. For a blind baked (fully baked) crust, bake at 350F for 20 minutes or until golden brown.

Tips:

- If you flatten the dough before refrigerating it, it will be ready to roll faster.
- Don't over-work the dough. Visual butter in the dough equals a flaky crust.