

Classic Pie Crust

*Make 2 9-inch pie shells

Ingredients:

340g (2 $\frac{3}{4}$ cup) all-purpose flour

2g ($\frac{1}{2}$ tsp) salt

20g (4 $\frac{3}{4}$ tsp) sugar

96g (8 tbsp) shortening/lard

113g (8 tbsp) cold butter

$\frac{1}{2}$ egg

16g (1 tbsp) vinegar

130g ($\frac{1}{2}$ cup) ice water, plus more if needed

- Cut cold butter into $\frac{1}{2}$ inch chunks
- In a large bowl add flour, salt, sugar and mix
- Add shortening and butter and start mixing and breaking up the butter into even chunks
 - Big looney-sized chunks = very flaky, chickpea-sized chunks = regular flaky
 - Very small or sandy = less flaky but still tender (good for decorating)
- In a separate bowl or measuring cup crack the egg, mix it up with a fork, then pour out half and set aside (this will be our egg wash)
- Add the water and vinegar to the halved egg and stir with a fork
- Slowly add the wet mix to the flour and fat mix
- Gently mix until everything just starts to come together
- Add more water if necessary, but take your time and don't add too much water
- The dough should be very shaggy and rough, but if you squeeze it in your hand it should keep its shape
- Turn the dough out onto your work surface and gently knead it so that it's more or less in one piece
- Chop it in half with the bench scraper, flatten each half with your palm and fold it over on itself
- Now wrap it tightly with plastic wrap and place your dough in the fridge
- Refrigerate for at least 30 minutes but an hour is probably best
 - You can keep it in the fridge for a few days like this and take it out about 20-30 minutes (depending on how hot your kitchen is) before you're ready to roll
 - We want the butter to be cold but malleable
- When you're ready to roll out the dough, have some bench flour nearby
- Lightly dust your workspace and unwrap your dough
- Roll it out to about an inch thick, fold it in half, cover with a damp towel, and set aside
- Repeat with the other half of the dough
- Now roll the dough out to your desired thickness (the thicker it is the easier it is to transfer)
- It has to be at least 1 inch wider than your pie plate
- Once you've transferred one half to your pie plate and gently formed it into the edges, you can either par-bake it, blind bake, or add filling and bake the whole thing.