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Pie Crust

This is a tried and true, go-to recipe for pie crust. It is flaky and rich from all of the butter and compliments any type of pie – sweet to savory. To make it as flaky as possible, work quickly and be sure to use cold butter.

Ingredients

- 200g (14 Tbsp) Butter
- 1 Large Egg
- 1 tsp White Vinegar
- ¼ tsp Cream of Tartar
- Cold Water (amount varies)
- 350g (3 C minus 2 Tbsp) All Purpose Flour
- 1 ½ tsp Kosher or Sea Salt
- 1 tsp Granulated Sugar

Technique

- Cut butter into about ½” cubes and put back in the refrigerator while getting everything else measured out.
- Crack egg into a measuring cup on a scale or in a liquid measuring cup. Add the tsp of vinegar and the ¼ tsp of cream of tartar and enough water to bring the volume up to 135 ml (4.5 oz). Set aside.

Technique Continued

- Measure out flour, salt and sugar, place into the bowl of a food processor and pulse to mix.
- Add butter pieces and pulse once.
- With the food processor running, pour the egg / water mixture in a steady stream through the chute.
- Once all of the liquid is in, stop the food processor.
- Pulse in 2 – 3 second intervals until it almost comes together in a ball.
- Pour dough and any remaining dry bits out onto the counter and form into a disk – working it as little as possible.
- Cut in half, wrap in plastic and place in the refrigerator for at least 1 hour (an up to 2 days) before rolling out.

Techniques Continued:

To roll-out the dough – sprinkle the counter with flour and sprinkle a little flour on top of the dough. Using a rolling pin, start rolling out the dough being sure to keep turning the dough a little bit at a time until the dough is a little more than 1” larger than the pie plate all around. Place the pie plate upside down on the dough and use a pizza cutter to cut about an inch larger than the edges. Fold the dough in half and place in the pie plate. Open up the dough. Fold under the extra dough on the edge. Crimp the dough so that it sits on the edge of the pan. The classic is the use your index finger on one hand and press between your index finger and thumb on the other hand.

For pies to be baked with a filling - once the dough is in the pie tin and crimped, add the cooled filling, refrigerate for 1 hour and bake based on the directions for the filling.

For pies where the filling will not be baked, the dough needs to be pre-baked before adding the filling. This is called blind baking. Once the dough is in the pie tin, use a fork and dock the bottom and sides of the dough – 10 – 15 times for a standard 9” pie. Line the pan with foil or parchment paper. Fill to the top of the pie tin with uncooked beans or pie weights. Place in the refrigerator for 1 hour (or freezer for 20 minutes). Preheat oven to 400 °F. Bake for 12 minutes with the beans / pie weights. Make an egg wash by mixing together 1 egg with 1 tbsp water. Remove the crust from the oven and take out the weights. Brush with egg-wash and place back in the oven for 8 more minutes until golden.

This dough can be used for sweet or savory applications – everything from quiche to tarts to apple pie.

Store pie dough in the refrigerator for up to 2 days. Any longer than that – freeze it for up to 2 months wrapped well in plastic and placed in a zip-top bag.

Once blind baked, wrap in plastic and store at room temperature for up to 3 days before using.

Pie dough can be frozen right in the pie tin ready for pie making.

This crust tastes so much better than store bought - is not really hard to make – and provides that perfect layer for any kind of filling. Enjoy!