

Basic Pie Dough

Description

Short flake: All-purpose pie dough, medium flaky crust

Long flake: Use for top pie crust, large flakes, very flaky crust

Mealy: Used for bottom pie crust, fine flakes, less flaky crust

<u>Ingredients</u>	2# 4 ounces
All-Purpose Flour	1# 1 ¼ ounces
Room Temperature, Unsalted Butter	5 ¾ ounces
AP Shortening	5 ¾ ounces
Salt	Pinch
Ice Cold Water	5 ¾ ounces
Sugar	1 ½ ounces

1. Combine dry ingredients and then place butter and shortening in the dry ingredients.
2. Begin to work the shortening, by hand, into the flour. This is done through a process called the **Rubbing** method or **Biscuit** method. Take your hands and scoop up a handful of dry ingredients and shortening. Press your hands together, flattening the fat, and then rub one hand away from you. **Do not** continuously rub back and forth – this will cause the fat to melt resulting in undesirable qualities. Rotate the bowl 90 degrees. Stop rubbing once the dough has reach desired quality: Long flake – Half Dollar in size, Short Flake – Quarter in size, Mealy flake – Pea Size.
3. Drizzle in some of the water into the flour and shortening and toss like a salad while adding. Mix till mixture comes together. Slowly add more water as you need it. You may **not need** all the water depending on the humidity. Look for the bits and pieces of fat and flour on the bottom of the bowl beginning to become less prevalent. The dough should also become sticky and start to ball up, **however it should not have a sloshy water sound.**
4. Shape the dough into a log. Divide into 4 equal pieces, weighing about 9 ounces each.
5. Wrap in plastic and flatten into a circular disc (this will help with rolling out later).