

The Perfect Tender Pie Crust

SOURCE: Cooking.com (Margaret Cederberg)

This tender crust is similar to a cookie crust, is easy to work with, and requires no pre-baking before filling with fruit mixture and then baking. It works equally well as a baked crust for cream pies.

INGREDIENTS:

2 1/2 C all-purpose flour
1/4 C sugar
1 sp salt
1/2 C (1 stick) chilled unsalted butter, cut into 1/2" pieces
1/2 C frozen vegetable shortening, cut into 1/2" pieces
5 TBS (or more) ice water
1 tsp vanilla extract

DIRECTIONS:

Blend flour, sugar + salt in processor – cut in butter + shortening using on/off turns till mixture resembles coarse meal. Mix 5 TBS ice water + vanilla in small bowl - add to processor - blend using on/off turns till mixture begins to form moist clumps (adding more ice water by teaspoonfuls if dough is dry).

Gather dough into 2 balls - flatten each into disk - wrap each in plastic wrap and refrigerate at least 1 hour. (Can be prepared 2 days ahead - keep refrigerated - soften dough slightly at room temperature before rolling out)

FOR A PRE-BAKED PIE CRUST: Line pie dish with crust - crimp edges bake at 375° F. till golden and baked through and piercing crust in a few places with fork if crust bubbles (about 30 minutes). Cool and then fill with your choice of already prepared fillings, such as mousses, cream fillings, or lemon curd.

Makes 2 pie crust disks
Serving size = 1/8 pie

Cooking.com Tip: One thing all pastry chefs will tell you about making light, flaky pie crust is to not overwork your dough. Another trick is getting it rolled evenly so it bakes evenly.

Nutrition Facts: Calories: 191 Fat: 12g Carbohydrates: 18g Cholesterol: 16mg Sodium: 147mg Protein: 2g Fiber: 1g %Cal. from Fat: 57% %Cal. from Carbs: 38%