

## [PASTRY CRUST RECIPE](#)



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### **Pie Crust Recipes Allrecipes com**

This recipe makes a sweet dough that is perfect for fruit pies or tarts. A bit of sugar, an egg and vinegar make this dough different from the traditional, but the end result is pastry that is manageable and flaky.

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### **French Pastry Pie Crust Recipe Allrecipes com**

French Pastry Pie Crust - Directions In a large mixing bowl, combine flour, salt, and sugar. In a small bowl, combine egg, vinegar, and 4 tablespoons of water. Allow dough to rest in refrigerator 10 minutes before rolling out.

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### **Basic Short Crust Pastry Recipe NYT Cooking**

Preparation Put flour and salt in the bowl of a stand mixer or food processor. Add ice water and mix briefly, about 30 seconds, to form a soft dough. To roll, lightly flour dough and counter. Roll out gradually, periodically letting dough rest Roll dough to a thin round approximately 13 inches

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### **Pastry Dough recipe Epicurious com**

Do not overwork dough or pastry will be tough. Turn out dough onto a lightly floured surface and divide into 4 portions.

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### **Perfect Pie Crust Recipe SimplyRecipes com**

2 Line pie crust with aluminum foil: When the pie crust is sufficiently chilled, line the pie crust with aluminum foil. Let the foil extend over by a few inches on two sides to make it easier to lift to remove the pie weights when the baking is done.

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### **Flaky Pastry Dough Recipe Food Network**

Transfer the dough to a lightly floured work surface and roll out to a 10-by-12-inch rectangle. Perform a letter fold by folding one of the short ends towards the middle and the other short end

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