

Countdown #1 Best Pie Crust Ever

Recipe courtesy Aaron Sanchez



Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	1 hr 30 min	Easy	1 crust
Cook Time:	30 min		



Ingredients

- 1 1/2 cups all-purpose flour
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 6 tablespoons unsalted butter, chilled, cut into small pieces
- 3 tablespoons solid vegetable shortening, chilled, cut into small pieces
- 4 tablespoons (or more) ice water

Directions

Blend the flour, sugar, and salt in a food processor. Add the butter and shortening; pulse until the mixture resembles coarse meal. Drizzle 4 tablespoons ice water over the mixture. Process just until moist clumps form, adding more ice water by teaspoonfuls if dough is dry. Gather the dough into a ball and flatten into disk. Wrap in plastic. Chill 1 hour. Use the dough with your favorite pie recipe.

Roll out the dough on a lightly floured work surface into a 14-inch round. Transfer the dough to a 9-inch diameter glass pie dish. Fold the overhang under. Crimp the edges decoratively. Pierce the bottom of the crust all over with a fork. Freeze the crust for 15 minutes. (Can be made 1 day ahead. Keep frozen.)

For recipes that call for a prebaked pie crust: Preheat the oven to 375 degrees F. Line the crust with aluminum foil. Fill with pie weights or dried beans. Bake for 20 minutes. Remove the weights and foil. Bake until golden and set, about 10 minutes. Cool. (Crust can be made 1 day ahead. Wrap tightly with plastic wrap. Let stand at room temperature.)

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