

Pie Dough for Lattice-Top Pie  
Makes enough for one 9-inch Pie

3 cups (15 ounces) all-purpose flour  
2 tablespoons sugar  
1 teaspoon salt  
7 tablespoons vegetable shortening, cut into 1/2 inch pieces and chilled  
10 tablespoons unsalted butter, cut into 1/4 inch pieces and frozen for 30 minutes  
10-12 tablespoons ice water

1. Process flour, sugar and salt in food processor until combined, about 5 seconds. Scatter shortening over top and process until mixture resembles coarse cornmeal, about 10 seconds. Scatter butter over top and pulse until mixture resembles coarse crumbs, about 10 pulses. Transfer to bowl.

2. Sprinkle 5 tablespoons ice water over flour mixture. With rubber spatula, use folding motion to evenly combine water and flour mixture. Sprinkle 5 tablespoons ice water over mixture and continue using folding motion to combine until small portion of dough holds together when squeezed in palm of your hand, adding up to 2 tablespoons remaining ice water if necessary. (Dough should feel quite moist.). Turn out dough onto clean, dry counter and gently press together into cohesive ball. Divide dough into 2 even pieces and flatten each into 4 inch disk. Wrap disks tightly in plastic wrap and refrigerate for 1 hour or up to 2 days.