

Basic Single Crust Pie Dough

Makes enough for one 9-inch pie

The dough, wrapped tightly in plastic wrap, can be refrigerated for up to 2 days or frozen for up to 1 month. If frozen, let the dough thaw completely on the counter before rolling it out.

1 1/4 cups (6 1/4 ounces) unbleached all-purpose flour, plus extra for the work surface
1 tablespoon sugar
1/2 teaspoon salt
3 tablespoons vegetable shortening, cut into 1/2 inch pieces and chilled
5 tablespoons unsalted butter, cut into 1/4 inch pieces and chilled
4-6 tablespoons ice water

1. Process the flour, sugar, and salt together in a food processor until combined. Scatter the shortening over the top and process until the mixture resembles coarse corn meal, about 10 seconds. Scatter the butter pieces over the top and pulse the mixture until it resembles coarse crumbs, about 10 pulses. Transfer the mixture to a medium bowl.

2. Sprinkle 4 tablespoons of the ice water over the mixture. Stir and press the dough together, using a stiff rubber spatula, until the dough comes together. If the dough does not come together, stir in the remaining water, 1 tablespoon at a time, until it does.

3. Turn the dough onto a sheet of plastic wrap and flatten into a 4-inch disk. Wrap the dough tightly in plastic wrap and refrigerate for 1 hour. Before rolling the dough out, let it sit on the counter to soften slightly, about 10 minutes.

4. Roll the dough into a 12 inch circle and fit it into a pie plate. Trim, fold and crimp the edge of the dough. Wrap the dough-lined pie plate loosely in plastic wrap and place in the freezer until the dough is fully chilled and firm, about 30 minutes, before using.