

## TART PASTRY

(ONE 9-INCH TART)

This well-balanced, basic recipe produces a firm, crisp crust with the taste of butter. You can sweeten it slightly, if you wish, by adding 1½ tablespoons of sugar to the flour. Unlike the preceding Basic Pastry, Tart Pastry will not get tough if you handle it a lot and you can mix it in a food processor.

1 cup flour  
¼ teaspoon salt  
¼ pound cold butter, in small pieces

1 egg yolk  
2 tablespoons ice water

Mix the flour and salt in a bowl. Cut in the butter with your fingers or a pastry blender until the mixture resembles coarse meal or tiny peas. Whisk the egg yolk and water together in another bowl, add to the flour mixture, and blend until the pastry is smooth and holds together in a ball. It can be mixed in a food processor; process first the flour, salt, and butter quickly together, then add the egg yolk and water through the funnel and process until the dough balls up around the blade. Wrap in foil or plastic and refrigerate it for at least 20 minutes. You can roll this dough out with a rolling pin, but you would have to chill it, wrapped in plastic, for at least 20 minutes. We find it easier to pat it into a pie pan or springform with our hands. Pull pieces of dough from the ball and press them over the bottom and sides of the pan, using the heel of your hand. The dough should be thick enough to hold the filling, but be careful that it is not too thick around the bottom edge or the finished tart will seem coarse. If there's time, cover the lined pan snugly with foil and refrigerate it before filling and baking it. Bake as directed in the filling recipe. Or prick the bottom with a fork and bake it unfilled for 12 minutes in a preheated 425°F oven. If you use a springform pan, do not remove the sides until you are ready to serve the tart.

### Pie Shell

Roll the dough out 2 inches larger than the pie pan, then fit it loosely but firmly into the pan. Crimp or flute the edges. For a *baked pie shell* (sometimes known, incidentally, as *baking blind*) prick the bottom dough all over with a fork and bake the shell for 16–18 minutes in a preheated 425°F oven (for a partially baked shell, bake 10 minutes). Open the oven door once or twice during the baking and see if the shell again has begun to swell up in spots; if it has, push it down gently. Or fill the *unbaked pie shell* with pie filling and then bake the pie as directed in the recipe.

### Two-Crust Pie

Divide the dough into two balls. Roll the bottom crust out 2 inches larger than the pie pan. Ease it into the pan, fitting it loosely but firmly. Roll out the top crust. Fill the pie generously, then put on the top crust and prick in several places with a fork or cut vents. Or cover with lattice strips. Crimp or flute the edges. Bake as indicated in the recipe.

The Fannie Farmer Cookbook, 13th edition,  
by Marion Cunningham,  
Alfred A. Knopf,  
New York, 1996