

Double-Crusted Flaky Pie Dough

Ingredients

2 1/2 cups plus 2 tbsp unbleached all-purpose flour

1 1/2 tsp Kosher salt

14 tbsp (1 3/4 sticks) chilled unsalted butter, cut into 1/4-inch pieces

1/2 cup chilled palm or other trans-fat free shortening, cut into pea-size pieces

1/2 cup ice water



Preparation

Makes enough for one 9-inch pie

1. In the bowl of a stand mixer fitted with the paddle attachment, combine the flour and salt. Add half of the butter pieces and quickly turn the mixer on and off a few times at low speed. This is a way of gradually cutting the butter into the flour without sending the flour skyward. Add the remaining butter and continue mixing on low speed until the mixture is coarse and crumbly, about 2 minutes. Add the shortening pieces to the dough. Continue mixing on low speed until it is crumbly again, about 1 minute. Add the ice water all at once and mix on low speed for about 30 seconds, just until it is incorporated. The dough will now look almost like cookie dough, with no dry parts at the bottom of the bowl.

2. If you are making the dough by hand, follow the same procedure using a pastry cutter to incorporate the butter and shortening and a rubber spatula to mix in the water. Mix just until all the dry ingredients are incorporated.

3. Dust your hands with flour and transfer the dough from the bowl onto a lightly floured work surface. Divide the dough into 2 balls: one should be about 2/3 of the dough and the other about 1/3. Pat each ball of dough into a disk about 3/4-inch thick.

4. Wrap each disk tightly in plastic and refrigerate until thoroughly chilled, about 1 hour.

5. This dough can be used for your favorite pie or adapted for tarts, galettes and mini pies.