

Flaky Pie Crust (Family)

3 c all-purpose flour
2 1/4 tsp sugar
1/2 - 2/3 tsp salt
1 cup chilled unsalted butter
3 1/2 tbsp chilled vegetable shortening
8 tbsp cold or partially-frozen water
Egg wash

Technique is paramount when making pie pastry.

To put it simply: mix together the flour, sugar, and salt. Cut the shortening and butter into pieces and work it into the dry ingredients. Allow for small, flattened chunks of butter to form in the pastry - these are essential for the texture of your final crust. Ultimately you want your pastry to be shaggy and full, just barely holding itself together. Keep your hands cold, and work fast so that the butter does not soften or start to melt.

Revision #2

Created 7 July 2020 00:38:44 by Shark

Updated 7 July 2020 18:14:19 by TehFishey