

Caitlin's Flaky Cream Cheese Pie Dough

Ingredients

- 6 oz. cold unsalted butter
- 10 oz. unbleached all-purpose flour
- 1/4 tsp salt
- 1/4 tsp non-aluminum baking powder
- 4.5 oz. cold Philadelphia cream cheese
- 2 tbsp ice water
- 1 tbsp apple cider vinegar

Directions

1. Place flour, salt, and baking powder in bowl of mixer with paddle attachment.
2. Add well chilled cream cheese cut into 1" pieces and process until mixture resembles coarse meal.
3. Add butter and process until butter is no larger than pea sized.
4. Add water and vinegar. Mix briefly. Mixture will be in particles.
5. Dump out onto counter and bring together with your hands. Divide into two discs and wrap in plastic wrap. Refrigerate at least one hour.

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