



Anthony's Foolproof Pie Dough

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I've tried a lot of pie doughs throughout the years. Making pie dough completely by hand is my preferred method (only because I hate washing the food processor parts). But this recipe employs the food processor to take all the guesswork out of pie making. Dissolve salt, sugar, and some apple cider vinegar in water to season the entire dough all the way through, then simply blitz your butter and flour together in two batches. Combine them, and the results are a dough that bakes up both flaky and tender with even browning. Plus, it's a dream to roll out and work with—your new go-to pie dough is here!

**Makes 1 double-crust pie/
Two 9-inch single-crust pies**

Ingredients:

- ¾ cup hot water
- 2 tablespoons light brown sugar
- 1 ½ teaspoons Diamond Crystal Kosher salt
- 1 tablespoon apple cider vinegar
- 4 cups all-purpose flour (500g)
- 3 sticks unsalted butter (339g), cubed into ½-inch pieces

Method:

1. In a 2-cup measuring cup (or heat-proof bowl) mix the hot water, brown sugar, salt, and apple cider vinegar until the salt and sugar are dissolved. Place liquid in the freezer for at least 20 minutes until it becomes very, very cold..
2. In the bowl of a food processor fitted with a steel blade, place 3 cups of flour. Scatter the butter pieces in the bowl, and pulse it 4-6 times until there are pea-sized bits of butter coated in flour. Add the remaining cup of flour to the food processor bowl, and pulse 2-3 more times to combine. Dump the mixture into a large mixing bowl, and create a well in the center.
3. Add the cold water/sugar mixture from the freezer into the well, and slowly incorporate the flour/butter mixture into the liquid (like you've seen Italian grandmas making pasta dough). Use a folding motion to gently press the butter and liquid into the dough until it begins to hold together in a shaggy mass. Do not be tempted to add more liquid—it will all eventually hydrate. Turn the shaggy dough out onto a work surface (like a wooden cutting board) and gently knead it until it comes together like a cohesive dough.
4. Divide the dough into two even balls, and then flatten into 4-inch diameter disks that are about 1-inch thick. Wrap tightly in plastic wrap and refrigerate for at least 2 hours before rolling out.



*Notes

- **Storage:** Wrapped dough can be stored for up to 2 days in the refrigerator. It can be frozen, tightly wrapped, up to 1 month.
- **Blind-baking a pastry shell for a single-crust pie:** Preheat the oven to 400°F. Lay rolled-out dough into a 9-inch pie plate. Fold the outer edge underneath itself, leaving a ½-inch border. Firmly press the edge onto the pie plate, and flute as desired (keep it tall, so it holds plenty of filling). Prick the entire crust with a fork, and place in the refrigerator while the oven preheats, or at least 15-20 minutes. A well-chilled pie dough will shrink less in the oven. When the oven is fully preheated, line your chilled pie shell with parchment or foil and add pie weights (or dried beans). Bake at 400°F for 15-20 minutes, until the dough no longer looks raw beneath the pie weights. Reduce oven heat to 375°F, and remove pie weights and parchment/foil. Bake 10-15 minutes longer until it is light golden brown and crispy.