

Foolproof Flakey Pie Crust

Makes one 9-inch crust

Ingredients:

- 1 1/4 cup (170 g) all-purpose flour (plus extra for rolling out the dough)
- 1 Tablespoon (15 g) sugar
- 1/4 teaspoon (2 g) Kosher salt
- 1/2 teaspoon (2 g) baking powder
- 1/2 cup (113 g) cold unsalted butter, cut into 8 slices
- 2 Tablespoons (30 mL) Vodka
- 3 Tablespoons (45 mL) cold water



Instructions:

1. Place flour, sugar, salt and baking powder in the bowl of a food processor. Pulse a few times to combine.
2. Add cold butter. Pulse about 10 times, until the butter and flour start to combine. The butter will be in some smaller pieces (like peas) and some larger pieces (like walnuts).
3. Add 2 Tablespoons vodka and 3 Tablespoons cold water. Pulse about 6-8 times. The dough should feel crumbly when you run your fingers through it, but should hold together when you squeeze it in your hand.
4. Spread a piece of plastic wrap on the counter (approx. 1 1/2 feet long). Gently dump the dough (it will be crumbly) onto plastic wrap. Pull plastic wrap together around the dough and mold it with your hands so the dough forms a disc inside the wrap. Refrigerate dough for at least 1 hour, or up to 48 hours.
5. When you are ready to roll out the crust, remove dough from refrigerator, unwrap and let sit at room temperature for about 5 or 10 minutes.



6. Use your hands to flatten the dough slightly so it will be easier to roll out. Toss some flour on your countertop. Place dough in the center. Using a rolling pin, roll dough into a circular shape that has about the same thickness all the way around. To keep the dough from sticking and to help keep the dough in a round circle, turn the dough $\frac{1}{4}$ turn clockwise after each roll. Continue rolling and turning until the circle is evenly rolled out.
7. Once the dough is large enough to fit your pie plate, gently place dough in the pie plate with edges hanging over. Gently press the dough into the bottom of the plate. Using your hands, tuck any dough that overhangs the plate into an even edge that rests on the lip of the plate.
8. Use your hands to even the edge if needed. Finally, crimp the edges with your fingers for a decorative scalloped shape. Wrap in saran wrap and store crust in freezer for up to 1 month.
9. When you are ready to bake a pie, simply remove the pie crust and pie plate from the freezer, let sit at room temperature for 10 minutes. Place pie plate on a parchment-lined baking sheet, add the filling, and bake according to recipe.

Notes:

- **Make-Ahead Tip:** Pie crust can be made into a disc (step 4), wrapped in saran wrap, and frozen for 2-3 months. Thaw overnight in the refrigerator and roll out the next day (step 5).
- **Make-Ahead Tip:** Pie crust can be rolled out and fit into pie crust with decorative edge (step 8), wrapped in saran wrap, and frozen for 1-2 months. Do not thaw before baking. Set pie plate with frozen crust on counter (step 9) for 10 minutes and bake according to recipe.