

Vinegar Pie Crust

Makes 1 (9-inch) pie crust

Ingredients:

- 1 ¼ cup (170 g) all-purpose flour (plus extra for rolling)
- 1 Tablespoon (15 g) sugar
- ¼ teaspoon (2 g) Kosher salt
- ½ cup (113 g) unsalted butter (cold), cut into cubes
- 1 Tablespoon (15 ml) apple cider vinegar
- 4 Tablespoons (60 ml) cold water



Instructions:

1. Place flour, sugar and salt into a bowl. Stir to combine.
2. Using your fingertips, press the butter into the dry ingredients until the butter is coated in flour and in various sizes (ranging from pea size to almond size).
3. Add 1 Tablespoon vinegar and 4 Tablespoons cold water to the butter mixture. Use a fork to toss the butter and flour with the water until there are no more dry patches. The dough should hold together in a ball when you squeeze it in your hand. (If it does not hold together, add 1-2 teaspoons additional water and toss again.)
4. Spread a large piece of plastic wrap on the counter (approximately 1 ½ 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 the dough for at least 20 minutes, and up to 2 days.
5. When you are ready to roll out the crust, remove dough from refrigerator, unwrap and let sit at room temperature for about 5 to 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 center. Using a rolling pin, roll out the dough into a circular shape that has the same thickness all the way around. To 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 12-inches in diameter.
7. Fit the dough into a 9-inch pie plate with edges hanging over. Gently press the dough into the bottom of the plate (being careful not to stretch the dough). Using your hands, tuck any dough that overhands the plate into an even edge that rests on the lip of the plate.
8. Use your hands to even the edge as needed. Finally, crimp the edges with your fingers to form a decorative scalloped shape. Wrap in plastic wrap and store crust in the freezer for at least 20 minutes or up to 1 month.
9. When you are ready to bake a pie, simply pull the pie crust from the freezer, remove plastic wrap, let sit at room temperature for 5 minutes, add filling and bake according to your recipe. (Baking the crust while it's still very cold will help the pie crust keep its shape.)