

Perfect Pie Crusts

Ina Garten

Food Network Magazine - July/August 2020

12 tablespoons (1-1/2 sticks) very cold unsalted butter
3 cups all-purpose flour
1 tablespoon sugar
1 teaspoon Kosher salt
1/3 very cold vegetable shortening (such as Crisco), diced
1/2 cup ice water

Preparation Time: 20 minutes

Cut the butter in 1/2-inch dice. Return to the refrigerator while you prepare the flour mixture.

Place the flour, sugar and salt in the bowl of a food processor fitted with the steel blade. Pulse a few times to mix. Add the butter and shortening. Pulse 10 to 12 times, until the butter is the size of peas. With the machine running, pour the ice water down the feed tube and pulse the machine until the dough begins to form a ball. Dump the dough out on a floured board and turn it into a ball. Wrap it in plastic wrap and refrigerate for 30 minutes.

Cut the dough in half. Roll each piece out on a well-floured board into a 12- to 13-inch circle, rolling from the center to the edge, turning and flouring the dough to make sure it doesn't stick to the board.

MAKE IT AHEAD: prepare the dough. Form into two balls. Wrap well and refrigerate for up to four days or freeze for up to three months. Defrost in the refrigerator.

Per Serving (excluding unknown items): 1413 Calories; 4g Fat (2.4% calories from fat); 39g Protein; 299g Carbohydrate; 10g Dietary Fiber; 0mg Cholesterol; 1891mg Sodium. Exchanges: 19 Grain(Starch); 1 Other Carbohydrates.