

All-Butter Pie Dough

Makes 2 disks, enough for one 9-inch double-crust lattice-topped or full-top OR two 9-inch single-crust pies

Ingredients:

2 ½ cups all-purpose flour

1 teaspoon granulated sugar

1 teaspoon kosher salt

1 cup (2 sticks) unsalted butter, straight from fridge

½ cup ice-cold water-vinegar mixture (1-cup liquid measuring cup filled halfway with ice, then add water and 2 tablespoons apple cider vinegar)

In a large bowl, combine flour, sugar and salt. Stir well to mix. Place the sticks of butter in the bowl and coat with flour mixture. Using a bench scraper, cut the butter into ½-inch cubes. Work quickly to separate the cubes with your hands until they are all coated in flour. Cut each cube in half.

Switch to using a pastry blender if you have one. Cut the butter with one hand while turning the bowl with the other, slicing through butter each time. Continue to blend and turn until the largest pieces are the size and shape of peas and the mixture overall looks and feels like canned Parmesan cheese.

Add the water-vinegar mixture all at once (excluding the ice) and scrape as much of the mixture as you can from one side of the bowl to the other, until there are no visible pools of liquid. Using your hands, scoop as much of the mixture as you can then press back down. Rotate the bowl and repeat, forming the mixture into one cohesive mass. When all dry bits are gone and the dough is formed, stop.

Remove dough from bowl and cut into 2 equal parts. Gently pat each into a 2-inch-thick disc, wrap tightly in a double layer of plastic wrap. Refrigerate for at least 2 hours (ideally overnight). You want the discs to feel as hard and cold as the butter did when it came out of the fridge, this will make it easier to roll out. Dough can stay in the fridge for a few days or in the freezer for up to a year. If frozen, remove from freezer and place in fridge to thaw one full day before you intend to use it.