



INGREDIENTS:

2 1/2 cups + 2 Tbsp unbleached all-purpose flour

1 1/2 tsp kosher salt

14 Tbsp chilled unsalted butter (1 3/4 sticks), cut into 1/4-inch pieces

1/2 cup palm or other trans-fat free shortening, at room temperature

1/2 cup ice water



DIRECTIONS:

In the bowl of a stand mixer fitted with the paddle attachment, combine the flour and salt. Add half of the butter pieces and quickly turn the mixer on and off a few times at low speed. (This is a way of gradually cutting the butter into the flour without sending the flour skyward.)

Add the remaining butter and continue mixing on low speed until the mixture is coarse and crumbly, about four minutes. Add the shortening to the dough. Continue mixing on low speed until it is crumbly again, about 3 minutes.

Add the ice water all at once and mix on low speed for about 30 seconds, just until incorporated. The dough should resemble cookie dough, with no dry parts at the bottom of the bowl.

Dust your hands with flour and transfer the dough to a lightly floured work surface. Divide it into two equal portions, forming each into a disk. Wrap each disk tightly in plastic and refrigerate until thoroughly chilled, about 2 hours.

This dough can be used for your favorite pie or adapted for tarts, galettes and mini pies.



Note: These pie dough disks freeze well for up to 1 month. Label and date the plastic to keep track of when to use it. Defrost by pulling the disk(s) from the freezer and placing them in the refrigerator the night before you need them or thaw for 3 hours at room temperature. For best results, roll dough while it is still cold.