

PIE DOUGH INGREDIENTS & METHOD

CLASSIC

2.5 cups	12.5 oz	355 g	all-purpose Flour
1 cup	8 oz	227.2 g	unsalted butter
1 tsp	.17oz	5 g	sea salt, fine
1 tsp	.15oz	4.26 g	sugar (omit for savory pies)
½ tsp	1/2 oz	14.2 g	apple cider (or white) vinegar
1/3 -½ cup	2.5 - 4 oz	71g -113.6 g	water, add ice after measuring

GLUTEN FREE

2.5 cups	12.5 oz	355 g	gluten free flour (Cup4Cup, Pamela's)
1 cup	8 oz	227.2 g	unsalted butter, cold, cubed
1 tsp	.17oz	5 g	sea salt, fine
1 tsp	.15oz	4.26 g	sugar (omit for savory pies)
½ tsp	1/2 oz	14.2 g	apple cider vinegar
1/3 cup	2.5 oz	71 g	water, add ice after measuring

TOOLS NEEDED:

- Clean & Cold Hands
- Metal Dough Cutter, optional
- Plastic bowl scraper or rubber spatula
- Mis en place bowls (or small containers) (6) for each ingredient
- Medium size mixing bowl
- Measuring cup, spoons or a digital scale
- Bench Flour – a little extra flour for rolling the dough
- Plastic wrap
- Rolling pin or wine bottle☺
- Kitchen scissors or paring knife
- Pie dish (I prefer clear glass so you can see the bottom as it bakes)
- Cooling Rack (not necessary but helpful)
- Parchment paper and dry beans to weight the shell for “blind-baking” - we won't be doing this during this class, but I will provide instructions and recipes on filling your pies

ASSEMBLY:

“Rubbed Dough Method”

Use your clean cold hands or a dough cutter

- Measure each ingredient separately into individual bowls

- Measure water into a measuring cup or pitcher and add ice to chill (but use before ice melts)
- Combine all dry ingredients
- Add vinegar to ice water
- Add cubed butter to dry ingredients and “cut” the butter in with fingertips or plastic dough scraper or metal dough cutter as demonstrated – the manipulation of the fat depends upon the desired type of finished dough, flaky or mealy
- Add water and vinegar, keeping the ice in the measuring cup
- Use a plastic dough scraper or rubber spatula to help gather the dough onto itself, continuing until it forms a rough ball. Do not overmix.
- Move the dough onto a work surface that you’ve lightly dusted with flour. Using the rolling pin roll dough into a square big enough that you can fold the dough like a business letter, roll out and repeat two more times. Shape into a disk, flatten, wrap in plastic, and refrigerate for 20 minutes.
- Roll dough into a disk 1/8 in thin. Line pie pan as demonstrated in class and refrigerate for 20 minutes before proceeding, or freeze at this point, well wrapped in plastic for up to one month.