

## Perfect Pie Crust

Makes 1 double-crust 9 inch pie

Many years ago, while embarking on a quest for the perfect pie crust, I found this recipe in a Martha Stewart cookbook. It is hands down the best pie crust recipe I have ever tasted.

The original recipe described both a hand mix method and a food processor method. I've developed my own method using my Kitchen Aid. It calls for unsalted butter, but I've used salted interchangeably with equal success.

2 cups all-purpose flour

1/2 teaspoon salt

12 tablespoons (1 1/2 sticks) chilled butter 3 tablespoons chilled shortening

1/4 cup ice water

### **Kitchen Aid Method:**

Cut the butter into 1/2" pieces. Place it in the bowl of a Kitchen Aid mixer. Add the shortening then the flour and salt and pulse to mix. Gradually, a drop or two at a time, add the ice water. Mix only until all the flour is incorporated.

Do not over-mix. There should be chunks of butter visible. Wrap in plastic wrap and chill for at least 1 hour.

### **Hand Method:**

If you don't have a heavy duty stand mixer, this can easily be mixed by hand.

Place the butter pieces, shortening, flour and salt in a mixing bowl. Use a pastry knife to cut the butter and shortening into the flour until it resembles very course meal and small chunks of butter are still visible. Add the water drop by drop until, pressing the dough into a ball. Wrap in plastic wrap and chill for at least 1 hour.

Remove the crust from the refrigerator. If it's chilled for a very long time, allow it to rest for 10 minutes before handling.

Lightly flour a work surface. Divide the pastry into two balls. Pat each piece into a flat round then roll the dough until it's 1/8" thick and slightly larger than a pie plate.

Proceed as with any crust.