

Maine Arts Camp

2012

Recipe Name: Food Processor Flaky Pie Crust

Chef: Charles Limoggio C.E.C.

Preparation Time: 15 minutes

Servings: 12

Yield: 1 9"-11" pie

Quantity	Unit	Ingredient Name	Prep Notes
3	Cups	All-purpose flour	
1/2	tsp	Salt	
1/4	tsp	Baking powder	
8	Ounces	Unsalted butter	cut into 1/2 inch pieces & well chilled
2	TBSP	Shortening	
5-8	TBSP	Ice water	

Procedure:

- 1 Insert the metal blade. Process the flour, salt and baking powder to sift, 10 seconds. Add the well chilled butter and shortening. Use short rapid pulses until the mixture resembles coarse corn meal and no pieces of butter larger than a "pea" remain visible, 15 to 20 pulses. Sprinkle half the maximum ice water on the flour and butter mixture, then pulse 5 or 6 times. The dough will be crumbly, but should begin to hold together when a small amount is picked up and pressed together. Sprinkle on more water, a teaspoon (two for the two-crust recipe) at a time, with 2 to 3 quick pulses after each addition, adding just enough water for the dough to hold together easily when pressed into a ball. Add the liquid sparingly so that the dough is not sticky. Do not over process or the pastry will be tough, not tender and flaky.
- 2 Turn the dough out onto a lightly floured surface. Press together into a ball, then flatten into a disk about 6 -inches in diameter (two disks for the two-crust recipe). Wrap in plastic wrap and refrigerate for 1 hour before continuing to allow the glutens in the flour to rest. The dough will keep refrigerated for up to 3 days, or may be frozen (double wrapped) for up to a month, thaw at room temperature for an hour before using.
- 3 To bake the pastry blind for a single crust filled pie or tart, roll out pastry 1/8-inch thick to fit pan, crimp and seal edges. Prick bottom all over with a fork. Chill for 30 minutes. Preheat the oven to 400° F. Line with a sheet of aluminum foil or parchment paper and fill with pie weights, dry rice or beans. Bake for 15 minutes.

Cuisinart Original Recipe

This recipe makes ample crust for a 9 to 11 inch regular or deep-dish pie or tart. Leftover pastry may be rolled out and cut into shapes to garnish the pie, or brushed with milk, sprinkled with sugar or cinnamon and sugar, and baked until lightly browned.