

### Image



### Instructions (cont)

6. Before rolling the dough, lightly flour your work surface, rolling pin and the dough.

7. Place your rolling pin in the center of the dough and roll forward and back. Avoid rolling to the very edge. Lift the dough and turn it slightly, as you roll. To prevent the dough from sticking, place a little more flour on your surface every few turns and lightly flour your rolling pin when needed. If the edges begin to come apart, press them back together, as you roll. If the dough sticks to the surface, don't try to pick it up with your fingers or it will tear. Lightly flour a spatula (the kind for flipping eggs) and gently slide it under the dough to release it from the surface and then add a little flour to the surface and continue rolling. Sticking like this usually means the dough is getting too warm, so try to work quickly. Measure the dough: Take your pie plate and turn it over and place it on your rolled dough. The dough should be about 1-2 inches larger than your pie plate.. 8. To move the dough to the plate: Lightly flour your rolling pin. Starting at the top of the dough, gently roll the dough around the rolling pin, towards you. Slide your pie plate in front of you, and then lift the rolling pin, so that you're holding the dough above your plate. Starting at the part of the plate closest to you, leave about 1-2 inches overhang in the front and then unroll the dough into the pie plate. Once the dough is in the plate, gently position it evenly, if necessary and gently press the dough into the plate. Handling the dough too much or pulling on it, can cause shrinkage, so be gentle. If you notice any small holes or tears in the dough, try to lightly press them together with your finger. If necessary, take a small piece of dough from the excess and create a patch, by pressing the dough gently over the tear and smoothing it out. You can also do this, if you see any very thin spots. Excess dough can be trimmed. Edges can be tucked under and sealed, pinched, or pressed down with the tines of a fork.. 9. Cover the dough lightly with plastic wrap and refrigerate for 30 minutes, before filling and baking. Enjoy!

1) Use the Deep Dish Double Crust for a regular double crust pie if desired, especially if you're new at making pies. It will give you some extra dough to work with.

2) The dough must be chilled for at least one hour before rolling, but longer is better. I prefer overnight whenever possible. If the dough is not cold enough, the butter and shortening will soften quickly making the dough difficult to roll.

### Ingredients (Single Crust)

All-Purpose Flour	2 cups	250 gr
White Granulated Sugar	1 tbsp	12 gr
Unsalted Butter	1/4 cup	60 gr
Shortening	1/2 cup	120 gr
Salt	1 tsp	6 gr
Ice Water	4-5 tbsp	

### Ingredients (Double Crust)

All-Purpose Flour	2 2/3 cups	335 gr
White Granulated Sugar	4 tbsp	48 gr
Unsalted Butter	1/3 cup	75 gr
Shortening	2/3 cup	150 gr
Salt	1 tsp	6 gr
Ice Water	6-8 tbsp	

### Instructions

1. In a large bowl, whisk together the flour, sugar and salt, until thoroughly combined.
2. Add the cold shortening and butter. Cut in with a pastry cutter or two knives, until the mixture combines into small pieces no larger than the size of peas and resembles coarse meal.
3. Gradually add the cold water one tablespoon at a time and toss with a fork, until the mixture begins to stick together and starts to clean the sides of the bowl. It usually takes me about 5 tablespoons of water, for a regular double crust, but this varies. Test the dough by grabbing some and pressing it between your fingers to see if it sticks together. If it doesn't, add a little more water, toss to combine and check it again.
4. With your hands, gather the dough and press it into a ball. Divide the dough in half.
5. Place each dough ball onto a piece of plastic wrap and flatten into a disk about one half inch thick. Wrap the dough in the plastic wrap and place in the refrigerator for at least one hour or overnight, before rolling. If only using one dough disk, the other can be placed in a freezer-safe bag and frozen for 3-4 weeks and then defrosted in the fridge.

