

Enriched Pie Dough

★★★★★ Rated 5.0 stars by 1 users

This homemade crust will elevate your desserts for the holiday season. It's easier than you think and tastes much better than store-bought options!



Ingredients

- 12 oz all-purpose flour
- 1 oz Sugar
- ½ tsp salt
- 6 oz Cold Butter (cubed)
- 1 Egg Yolk
- 3 oz Cold Water

Suggested Tools

- Rubber Spatula
- Offset Spatula
- Pie Pan

Directions

Step 1: Mix Ingredients

1. In a medium-sized mixing bowl, whisk together the flour and sugar.

Step 2: Cut in the Butter

1. Add the cold, cubed butter to the bowl. Using a pastry cutter or your fingers, cut the butter into the flour mixture until it resembles coarse crumbs. The key to a flaky crust is to keep the butter cold, as it will melt during baking and create air pockets that make the crust light and flaky.

Form the Dough and Chill

Step 3: Combine Eggs and Water

1. Stir in the vanilla extract, then begin adding the ice water one tablespoon at a time. Gently mix the dough until it just starts to come together. You'll want enough water so the dough holds together when pressed, but be careful not to overmix, as that can lead to a tough crust.

2. Once chilled, roll the dough out on a lightly floured surface. Roll it to about 1/8-inch thickness and large enough to fit your pie dish, plus a bit of overhang. Transfer the dough to your pie dish and trim any excess.

Pre-bake or Fill

1. For a fully baked crust, pre-bake it at 375°F (190°C) for about 15–20 minutes, until golden brown. For a filled pie, simply add your filling and bake according to your pie recipe's instructions.

Recipe Note

Tips for Success:

- Use cold ingredients: Keeping your butter and water cold ensures that your crust stays flaky and tender.
- Don't overwork the dough: Handle the dough as little as possible to prevent a tough crust.
- Chill before baking: Letting the dough rest before baking keeps the crust from shrinking and enhances its texture.

There's nothing like the taste of a homemade pie, especially when it's paired with a crust as flavorful as this vanilla pie crust. The extra step of adding vanilla makes all the difference, giving your pies a delightful twist. Whether you're baking for a holiday or just because, this recipe will make your pies the star of the table.