

<b>Recipe Title: Pie Dough</b>
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Yield: 2 - 10oz crusts
Notes:



<b>Ingredients</b>	<b>Production, gr</b>	<b>Ratio</b>	<b>Bakers %</b>
All-purpose flour	300	3	100.0%
Butter, unsalted, cold	200	2	27.6%
Salt	5		0.7%
Sugar, optional	20		2.8%
Water, ice cold	100	1	13.8%
<b>Total</b>	<b>625.00</b>	<b>6.00</b>	<b>144.83%</b>

### **Process**

1. Cut cold fat into flour with pastry cutter or in a food processor. Pulse until the butter pieces resemble cornmeal. Some larger pea-sized pieces are okay.
2. Add salt and sugar if using
3. Transfer dry mixture to bowl. Pour 90% of cold water over dry ingredients and gently stir to combine. Press and fold motion. All dry ingredients should be bound together, so use remaining water if needed. The dough should feel dry, rather than wet and sticky.
4. Divide in half and flatten into a disk and chill at least 30 minutes or overnight.