

# Classic Single-Crust Pie Dough

**SERVES** Makes enough for one 9-inch pie

**TIME** 1¼ hours, plus 1½ hours chilling and 1 hour cooling

## WHY THIS RECIPE WORKS

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Certain pies require that the crust be blind baked, or prebaked, before the filling is added because otherwise the crust wouldn't be in the oven long enough to brown adequately. Our Single-Crust Pie Dough recipe can be refrigerated, wrapped tightly in plastic wrap, for up to two days or frozen for up to two months. To defrost the single-crust pie dough, allow the frozen dough to thaw on the countertop until malleable.



## INGREDIENTS

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- ☐ 1¼ cups (6 1/4 ounces) all-purpose flour
- ☐ 1 tablespoon sugar
- ☐ ½ teaspoon salt
- ☐ 4 tablespoons vegetable shortening, cut into 1/2-inch pieces and chilled
- ☐ 6 tablespoons unsalted butter, cut into 1/4-inch pieces and chilled
- ☐ 3–4 tablespoons ice water

## INSTRUCTIONS

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- 1** Process flour, sugar, and salt in food processor until combined, about 5 seconds. Scatter shortening over top and process until mixture resembles coarse cornmeal, about 10 seconds. Scatter butter over top and pulse until mixture resembles coarse crumbs, about 10 pulses.
- 2** Transfer mixture to medium bowl. Sprinkle 3 tablespoons ice water over mixture. Stir and press dough together, using stiff rubber spatula, until dough sticks together. If dough does not come together, stir in remaining ice water, 1 teaspoon at time, until it does.

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**3** Turn dough onto sheet of plastic wrap and flatten into 4-inch disk. Wrap tightly in plastic and refrigerate for 1 hour. Before rolling dough out, let it sit on counter to soften slightly, about 10 minutes. (Dough can be wrapped tightly in plastic and refrigerated for up to 2 days or frozen for up to 1 month. If frozen, let dough thaw completely on counter before rolling it out.)

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**4** Adjust oven rack to middle position and heat oven to 375 degrees. Roll dough into 12-inch circle on lightly floured counter. Loosely roll dough around rolling pin and gently unroll it onto 9-inch pie plate, letting excess dough hang over edge. Ease dough into plate by gently lifting edge of dough with your hand while pressing into plate bottom with your other hand. Leave any dough that overhangs plate in place.

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**5** Trim overhang to ½ inch beyond lip of pie plate. Tuck overhang under itself; folded edge should be flush with edge of pie plate. Crimp dough evenly around edge of pie using your fingers. Wrap dough-lined pie plate loosely in plastic and place in freezer until dough is fully chilled and firm, about 30 minutes, before using.

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**6** Line chilled pie shell with parchment paper or double layer of aluminum foil, covering edges to prevent burning, and fill with pie weights.

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**7** **FOR A PARTIALLY BAKED CRUST:** Bake until pie dough looks dry and is light in color, 25 to 30 minutes. Transfer pie plate to wire rack and remove weights and paper.

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FOR A FULLY BAKED CRUST: Bake until pie dough looks dry and is light in color, 25 to 30 minutes. Remove weights and paper and continue to bake crust until deep golden brown, 10 to 12 minutes longer. Transfer pie plate to wire rack and let crust cool completely, about 1 hour.