

## Rich, Flaky Pie Dough

**SERVES** Enough to cover one 13-by-9-inch pan

**TIME** 25 minutes, plus 30 minutes chilling

### WHY THIS RECIPE WORKS

To keep our pot pie recipe from becoming overly rich and complicated, we ruled out a double crust, instead developing this single crust flaky pie dough recipe. If you like a bottom crust in your pot pie, you can duplicate that soft crust texture by tucking overhanging dough down into the pan side rather than fluting it.



### INGREDIENTS

- ☐ ½ teaspoon table salt
- ☐ 1 ½ cups  
unbleached all-purpose flour
- ☐ 4 tablespoons vegetable  
shortening, chilled
- ☐ 8 tablespoons  
unsalted butter (1/4 pound),  
chilled and cut into 1/4-inch  
pieces

### NUTRITIONAL INFORMATION

Per Serving (Serves 1)

Calories 1948; Fat 145 g;

### BEFORE YOU BEGIN

**\*** If you like a bottom crust in your pot pie, you can duplicate that soft crust texture by tucking overhanging dough down into the pan side rather than fluting it. This recipe also makes enough for 6 12-ounce ovenproof baking dishes

### INSTRUCTIONS

**1** Mix flour and salt in workbowl of food processor fitted with the steel blade. Scatter butter pieces over flour mixture, tossing to coat butter with a little of the flour. Cut butter into flour with five one-second pulses. Add shortening; continue cutting in until flour is pale yellow and resembles coarse cornmeal, keeping some butter bits the size of small peas, about four more one-second pulses. Turn mixture into medium bowl.

Saturated 71 g; Trans 10 g;  
Monounsaturated 45 g;  
Polyunsaturated 19 g; Cholesterol  
244 mg; Sodium 819 mg; Carbs  
143 g; Fiber 5 g; Sugars 1 g;  
Protein 20 g

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**2** Sprinkle 3 tablespoons ice-cold water over the mixture. Using rubber spatula, fold water into flour mixture. Then press down on dough mixture with broad side of spatula until dough sticks together, adding up to 1 tablespoon more cold water if dough will not come together. Shape dough into ball, then flatten into 4-inch-wide disk. Wrap in plastic and refrigerate 30 minutes while preparing pie filling.

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**3** Roll dough on floured surface to approximate 15-by-11-inch rectangle, about 1/8-inch thick. If making individual pies, roll dough 1/8-inch thick and cut 6 dough rounds about 1 inch larger than pan circumference. Lay dough over pot pie filling, trimming dough to 1/2-inch of pan lip. Tuck overhanging dough back under itself so folded edge is flush with lip. Flute edges all around. Or don't trim dough and simply tuck overhanging dough down into pan side. Cut at least four 1-inch vent holes in large pot pie or one 1-inch vent hole in smaller pies.