



Sweet Flaky Pie Dough

Ingredients

- 1 stick unsalted butter, cut into small pieces, and frozen
- 1 ¼ cup flour
- 1/2 t salt
- 2 t sugar
- 2-3 oz ice water

Directions

- Place the butter, flour, sugar and salt in the bowl of a food processor. Pulse in 1-second-bursts until the mixture looks like peas and crushed crackers. **Or**, use a pastry blender and mix ingredients in a bowl. **Or**, put ingredients on a smooth surface and use a bench scraper to chop the ingredients until the right consistency is reached.
- Immediately transfer the mixture into a large bowl. Make a well in the center and sprinkle 1 T of the water/vodka over the mixture and fluff it in using a large spatula. Continue to fluff and stir 10 times. Continue adding the water/vodka 1-2t at a time. The dough will still appear shaggy.
- To test for correct moisture content, take a handful of the mixture and squeeze firmly. If the clump falls apart and looks dry, more moisture is needed. The dough is done when it holds together. If at any point the butter feels squishy, chill for 30 minutes.
- Turn the dough onto a work surface and knead until the mixture comes together nicely.
- Flatten mixture into a disc and wrap in plastic.
- Chill for at least 30 minutes. This allows time for the dough to hydrate fully and for the butter to firm up again.
- At this point, the dough may be rolled out into the desired shape