

# Vodka Pie Crust

Makes a bottom and top crust for a 10" pie

Making a flakey pie crust is challenging. The dough must be flakey and tender but strong enough to roll out and handle. The flakiness comes from butter and the workability comes from water but too much water results in tough crust. To get enough liquid

in the dough to make it workable but to keep the final product flakey, the people at *Cooks Illustrated* use a 50/50 mixture of water and vodka. Some of the alcohol in the vodka evaporates during baking, leaving less water and a flakey, buttery crust.



## Ingredients

- 2 1/2 cups all-purpose flour, (divided)
- 2 Tbsp. sugar
- 1 tsp. salt
- 12 Tbsp. unsalted butter
- 1/2 cup shortening
- 1/4 cup chilled vodka
- 1/4 cup chilled water

## Equipment

- Food processor
- Medium size bowl
- Stiff spatula
- Plastic wrap

## Pie Crust with Vodka:

<input checked="" type="checkbox"/>	Description	Time (min)	
	Chill vodka, two sticks of butter, and 1/2 cup of shortening in the freezer		
	In a food processor, combine 1 1/2 cup flour with 1 tsp. salt and 2 Tbsp. sugar	1	30
	Transfer flour to a large bowl	1	
	Remove most of the paper from two sticks of butter exposing six Tbsp. of butter on each.	1	
	Use box grater to shred 12 Tbsp. butter (six from each stick) into the flour mixture. Toss flour and butter to coat butter with flour.	3	
	Return flour and butter mixture to food processor	1	
	Cut 1/2 cup shortening into 1/2" slices, add to flour	1	
	Pulse flour mixture to distribute butter and shortening	15 sec	
	Add 1 cup flour, pulse 4 to 6 times	1	
	Transfer dough to large bowl	1	
	Mix 1/4 cup vodka and 1/4 cup water, pour over dough	1	
	Use a stiff spatula to combine dry and wet ingredients	2	
	Flour a work surface and turn flour mixture out onto the surface	1	
	Flour your hands and work the mixture until it makes a coherent ball	1	
	Divide dough into two portions; 3/5 and 2/5	1	
	Wrap dough portions in plastic wrap. Form into 4" disks. Refrigerate dough.	2	
	Total	46	