

# *Easy Mixer* PIE DOUGH

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MAKES 3 × 9-INCH PIE SHELLS  
*or 1 covered or lattice-top pie plus an extra pie shell*



## INGREDIENTS

640 g (4 cups) all-purpose flour

226 g (1 cup) cold unsalted  
butter, in ½-inch cubes

200 g (1 cup) cold vegetable  
shortening, in ½-inch cubes

1 tsp salt

242 g (1 cup) ice water



EQUIPMENT · You will need a stand mixer fitted with a paddle attachment.

## PROCEDURE

1. Place the flour, butter, shortening, and salt into a stand mixer bowl. Mix on low speed until the fats are in small chunks and the mixture looks a bit dry. This should only take 10 to 15 seconds. If you overmix you run the risk of turning your mixture into a dough, and then you'll have a difficult time incorporating all the water into it in the next step.
2. Add the ice water all at once and mix on medium speed until the dough just comes together. Some small lumps of fat should remain in the dough.
3. Shape the dough into three balls. Wrap each ball in plastic wrap and refrigerate for at least 30 minutes, making sure the dough is fully chilled before rolling out. At this point the dough can be frozen. Let it thaw completely before using it, but when you roll it out, be sure it's still cold.

STORAGE · Pie dough can be stored in the refrigerator for up to two days or in the freezer for up to six months.