

Pie Crust from She Makes and Bakes

Prep time: 60 minutes Bake time (if needed): 35 minutes at 375

Makes 1 pie

1 1/4 cup flour

1 tablespoon sugar

1/2 teaspoon salt

6 tablespoons butter cut into pieces, very cold

1/4 cup vegetable shortening, chilled

2 tablespoons cold water

2 tablespoons cold vodka

Pulse 3/4 cup flour, sugar, and salt in food processor until combined. Add butter and shortening and pulse until it collects in clumps. Add remaining flour and pulse until mixed into crumbs. Empty into a bowl and sprinkle cold water and vodka over it. Gather the dough into a ball. Chill for 45 minutes and then roll out using flour as needed so it doesn't stick to your counter. Place in pie plate, trim excess, tuck under, and form edges. If possible, chill formed crust overnight.

To blind bake: Place a piece of aluminum foil over the crust and loosely wrap it around the edges. Fill it with beans or pie weights. Bake it at 375 degrees for 25 minutes. Take the beans and foil out and continue to bake for 10 more minutes or until it's lightly browned.

Source: The geniuses at [Cook's Illustrated](#)