

## Flaky Pie Crust

2 c .....Flour  
½ tsp ..... Salt  
5 Tbs ..... Chilled Butter/Shortening  
4-6 Tbs ..... Ice Cold Water

1. Mix flour, and salt together.
2. Cut butter into dry ingredients until pea size pieces form.
3. Add water and mix only until mixed.
4. Roll to 1/8 inch thick on a floured board.



T'is the season to eat, drink and be merry! Pie will usually fit into that equation at some point. Usually a pumpkin pie from the store will come after Christmas dinner. But, knowing how to make a good flaky crust can come in handy if you need to take something to a holiday party. Here I've made little quiches by making mini tartlet shells. They can be baked of first and filled with a chocolate mousse with a little of your favorite aperitif such as some Chambord or a little Grand Mariner and garnish each with a raspberry or crystallized orange rind. The possibilities are endless.

There are some tricks to making a great flaky crust. The butter/shortening must be very cold. Why? Because the butter/shortening works as the leavening in this case. It will form a barrier between layers of dough so the steam raises the butter creating the flakiness. It is hard to explain but think of taking a bunch of sheets of paper and having something in-between each one that lifts and separates each one. It is important to know this to understand why the butter/shortening needs to be cold. Adding ice water will keep the butter/shortening from melting. I will place the dough in the refrigerator after mixing just to make sure it stays cold.

Another trick is to not over mix the dough and not rework it. The more you mix the dough the more the proteins will form which is needed for a good bread but not a light, tender, flaky crust. Only mix the water in until the dough forms a ball. The type of flour can make a difference too. I used 1½ c all purpose flour and ½ c cake flour. If you can find a good pastry flour, that will work the best.

The last trick is to get enough water in the dough. Here in Colorado it can be dryer on some days then others. I go by how dry and flaky my skin is. You want just enough water to make everything stick together but not stick to your hands or the bowl.

Be creative, have fun and enjoy!!!

Happy Holidays!!!