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Foolproof Single-Crust Pie Dough

MAKES ENOUGH FOR ONE 9-INCH PIE

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Vodka is essential to the tender texture of this crust and imparts no flavor—do not substitute water. This dough is moister than most standard pie doughs and will require lots of flour to roll out (up to 1/4 cup). A food processor is essential to making this dough—we don't recommend making it by hand.

1/4 cups (6 1/4 ounces) all-purpose flour

1 tablespoon sugar

1/2 teaspoon salt

**6 tablespoons unsalted butter,
cut into 1/4-inch pieces and chilled**

**4 tablespoons vegetable shortening,
cut into 2 pieces and chilled**

2 tablespoons vodka, chilled

2 tablespoons ice water

1. Process 3/4 cup flour, sugar, and salt in food processor until combined, about 5 seconds. Scatter butter and shortening pieces over top and process until incorporated and mixture begins to form uneven clumps with no remaining floury bits, about 10 seconds.

2. Scrape down sides of bowl and redistribute dough evenly around processor blade. Sprinkle remaining 1/2 cup flour over dough and pulse until mixture has broken up into pieces and is evenly distributed around bowl, 4 to 6 pulses.

3. Transfer mixture to large bowl. Sprinkle vodka and ice water over mixture. Stir and press dough together, using stiff rubber spatula, until dough sticks together.

4. Turn dough onto sheet of plastic wrap and flatten into 4-inch disk. Wrap tightly and refrigerate for 1 hour. Before rolling dough out, let it sit on counter to soften slightly, about 10 minutes. (Dough can be refrigerated for up to 2 days or frozen for up to 1 month. If frozen, let dough thaw completely on counter before rolling it out.)

5. Lay dough on generously floured counter and roll dough outward from its center into 12-inch circle. Loosely roll dough around rolling pin and gently unroll it over 9-inch pie plate. Lift dough and gently press it into pie plate, letting excess hang over plate's edge.

6. Trim all but 1/2 inch of dough overhanging edge of pie plate. Tuck dough underneath itself to form tidy, even edge that sits on lip of pie plate. Crimp dough evenly around edge of pie using fingers. Wrap dough-lined pie plate loosely in plastic and freeze until dough is firm, about 30 minutes.

7. Adjust oven rack to middle position and heat oven to 375 degrees. Line chilled pie crust with double layer of aluminum foil, covering edges to prevent burning, and fill with pie weights or pennies.

8a. FOR A PARTIALLY BAKED CRUST: Bake until pie dough looks dry and is pale in color, 25 to 30 minutes. Transfer pie plate to wire rack and remove weights and foil. Following particular pie recipe, use crust while it is still warm or let it cool completely.

8b. FOR A FULLY BAKED CRUST: Bake until pie dough looks dry and is pale in color, 25 to 30 minutes. Remove weights and foil and continue to bake crust until deep golden brown, 10 to 12 minutes. Transfer pie plate to wire rack. Following particular pie recipe, use crust while it is still warm or let it cool completely.

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