

Classic Pie Dough

Makes 2 discs of pie dough

Ingredients:

2 1/2 cups all-purpose flour
4 tablespoons cold vegetable shortening
2 teaspoons sugar
1 teaspoon apple cider vinegar
1/2 teaspoon salt
12 tablespoons (1 1/2 sticks) cold unsalted butter, cut into small pieces

Directions:

Pulse the flour, shortening, sugar, vinegar and salt in a food processor until it looks like a fine meal. Add the butter and pulse until it is in pea-size pieces. Sprinkle in 1/4 cup ice water and pulse until the dough begins to come together. Pinch the dough with your fingers; if it doesn't hold together, add up to 4 more tablespoons of ice water, 1 tablespoon at a time, and pulse again. Divide the dough between 2 sheets of plastic wrap and pat each into a disk. Wrap tightly and refrigerate until firm, at least 1 hour or preferably overnight, or freeze up to 2 months.

Optional apple pie filling:

4 pounds mixed apples (such as Granny Smith, Gala and McIntosh)
2/3 cup granulated sugar
2 tablespoons fresh lemon juice
6 tablespoons unsalted butter
2 tablespoons all-purpose flour, plus more for dusting
1 teaspoon ground cinnamon or apple pie spice
1/4 teaspoon salt