



# *Food Processor Pastry Pie Crust*



by Shannon Vavich

This is the pie crust I've been making for years for our family's "Pie Day" - the day before Thanksgiving. You can produce it assembly line fashion for bulk pies, or you can make one batch in just minutes. You can use a 1:1 ratio of butter to lard, or all butter. Either is good, but lard in the pastry will give it more flakiness and a crisp factor.

#### Ingredients:

1/2 cup butter, cubed and chilled  
1/2 cup lard, cubed and chilled  
3 cups all purpose flour  
2 tablespoons sugar  
1 teaspoon salt  
6 tablespoons ice cold water

Cube the butter and lard, and chill in the freezer for about 30 minutes.

In the bowl of a food processor, whirr the flour, sugar and salt. Add the chilled butter and lard cubes, gradually. When the fats are completely incorporated into the dry mix (see video), add the ice cold water, one tablespoon at a time.

Whirr until the mixture holds together like clay when squeezed in your hand. It will still be loose and clumpy. Turn it onto your work surface and press it all together with your hands. The heat from your hands will warm the fats enough to help them stick together. See video. Form into a log, slice in half, and make each piece into a hockey puck shape. Wrap in plastic wrap. You can refrigerate for up to a week, freeze for six weeks, or if you want to make a pie the day you make your pastry, just set the plastic-wrapped pastry on the counter for about an hour so it can rest and the fats can amalgamate into the flour for a while.

If you do freeze or refrigerate this pastry, bring it back to room temperature before you work with it.

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