Flaky Pie Dough

BREADS & DOUGHS

YIELD	ACTIVE	TOTAL	OVEN	PER SERVING
2 single 9 in crusts	≈30 min	≈4 h	350 °F (177 °C)	1,243 kcal · 732 mg Na · 16 g protein

EQUIPMENT
Fine strainer · Rubber spatula · Rolling pin · 9 in glass pie plate · Half sheet pan · Foil

#	INGREDIENT	MASS	VOLUME	PROCEDURE
DOUGH (MAKES 2 CRUSTS)				
1	Flour, all-purpose	225 g	1¾ cups + 1 tbsp	Sift the flour through the fine strainer into a medium bowl. Whisk in the sugar and salt.
	Granulated sugar	12.5 g	1 tbsp	
	Kosher salt, Morton	3.6 g	¾ tsp	
2	Butter, unsalted, *very cold, ½ in cubes*	225 g	2 sticks	Add the butter to the flour and toss to coat, pulling apart any cubes that stick together. Pinch each cube flat, ≈¼ in thick. Don't work it in any further: the flat pieces make the flaky layers.
3	Water, *very cold*	120 g	½ cup	Pour in all the water at once and stir with the rubber spatula. Then press and knead it in the bowl just until it forms a shaggy ball. It should look rough. Don't add more water.
4				On a well-floured counter, roll the dough into a ≈10 × 15 in rectangle. If the butter turns soft and sticky at any point, refrigerate the dough 15 min, then carry on.
5				Fold both short ends in to meet in the middle, then close it like a book. Fold that in half, then cut it into 2 equal pieces. Wrap one tightly in plastic and refrigerate up to 2 days, or freeze up to 3 months and thaw overnight in the fridge.
SHELL (EACH CRUST)				
6				On a floured counter, roll the other piece into a 14 in round, ⅛–¼ in thick. Lay it in the pie plate and ease it into the corners without stretching. Trim to a 1¼ in overhang, fold the overhang under, and press it into a ¾ in border on the rim. Crimp with your fingers or a fork.
7				Cover the shell with plastic and refrigerate at least 2 h, or overnight.
BLIND-BAKE				
8	Sugar, for weighting, *reusable*		to the brim	Rack in the lower-middle, oven to 350 °F (177 °C). Line the cold shell with a 16 in square of foil (not parchment),

Source: Stella Parks (BraveTart), No-Stress Pie Dough, via The Splendid Table

#	INGREDIENT	MASS	VOLUME	PROCEDURE
				pressing it into the corners, and fill it to the brim with sugar. Set it on the half sheet pan.
9				Bake until the crust is cooked through and lightly browned, ≈1 h. Check the bottom through the glass: it should be golden, not pale.
10				Lift out the foil and sugar together with both hands and set them on a plate. Once the sugar cools, keep it for baking. Cool the shell on a rack and fill it within 12 h.

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Flour, all-purpose	225 g	825	—	30
Granulated sugar	12.5 g	48	0	—
Kosher salt, Morton	3.6 g	—	1,440	—
Butter, unsalted	225 g	1,613	25	2
Total		**2,487**	**1,465**	**32**
Per serving (1/2)		**1,243**	**732**	**16**

Nutrition: USDA FoodData Central: SR Legacy (sugar, unsalted butter) and Branded Foods labels (King Arthur All-Purpose, Morton). Per serving is one crust. Water, the sugar used for weighting and the flour for the counter not counted.

NOTES

- Equal weights of butter and flour, all the water at once, and a quick roll and fold for layers, so there's no squeeze test to over-water. Serious Eats says the folds keep it from turning "leathery and dense". Parks bakes low and slow so it shrinks less.
- Parks prefers Gold Medal bleached flour for tenderness. The numbers are for King Arthur all-purpose. Her 1¼ tsp Diamond Crystal is ¾ tsp Morton by weight.
- One glass plate, so one shell at a time. The second piece makes the next pie.
- First use (Cherry Crumb Pie, frozen, reported 2026-11-15): tough and too dark after the blind-bake plus the 1 h+ pie bake. The pie cards now use Sour Cream Pie Dough, baked raw.