

## PIE DOUGH

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Traditional pie dough.

Total dough weight		3.000 kg
Ingredients	%	Kilograms
All purpose flour	100.00	1.469
Salt	2.11	0.031
Sugar	2.11	0.031
Unsalted butter, cold	66.71	0.980
Water, cold	33.36	0.490
Totals	204.29	3.00

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### Process Notes

1. Cut butter into manageable chunks.
2. Cut butter into dry ingredients until most pieces are 1/4"-1/2".
3. Add water and mix just until shaggy - there will be lots of dries left.
4. Empty on table and rub dough to finish mixing.
5. Divide, round and chill.