

Two Pastry Recipes For Double Crusted Fruit Pies

Recipe I

This pastry dough is wonderful but **has** to be chilled at least 5 hours or make it a day ahead.

2 1/2 cups and 1/8 cup of all-purpose flour
1/2 Tablespoon kosher salt

6 Tablespoons of unsalted butter
1/2 cup and 6 Tablespoons of shortening

1/2 cup of ice water

Use a mixer with the paddle dough attachment. Make sure you have very cold ingredients and try not to overwork them. Measure the dry ingredients into the mixer bowl and mix them for a minute at a very low speed. Add the cold butter and mix again at low speed until you get coarse dough. Add the cold shortening in small pieces and continue to mix at a low speed until the dough holds together. Add the ice water and mix just enough until the water has been absorbed into the dough. On a floured surface fold the dough a couple of times and form a ball. Wrap it in plastic and **chill** at least for 5 hours or longer.

Recipe II

This pastry dough is very good as well and you can roll it out right away. No chilling is necessary.

2 1/2 cups of all-purpose flour
1/2 teaspoon (generous) salt

10 Tablespoons of unsalted butter
4 Tablespoons of shortening

7 Tablespoons of ice water

Again, start with chilled ingredients. Sift the dry ingredients into a bowl (you can also use a food processor with the metal blade to make this dough). Add the cold butter and shortening and cut these with two knives or a pastry cutter into the flour mixture until you get a coarse dough. Add the ice water and blend it in quickly either with a fork or your finger until the dough sticks together. Press the dough on a floured surface and form a ball. Divide it in two. Roll one halve out and place it in a 24 cm (9 1/2 inch) pie plate. Fill this with your favorite filling. Roll the other half out and place it on top, sealing and flute

the edges. Assemble the Miracle Baker and gently press it into the fruit pie. Bake the pie according to the directions. When the pie is baked and cooled, gently run a paring knife along the walls and into the corners of the Miracle Baker then lift the Miracle Baker gently by the handles of part one out of the pie.

You can use both pastry dough recipes with any fruit pies recipes.