

*Oven Temperature: 425°F.  
Baking Time: 25 to 30 Minutes*

## *Perfect Flaky & Tender Cream Cheese Pie Crust*

INGREDIENTS	MEASUREMENTS	WEIGHT	
		<i>ounces</i>	<i>grams</i>
	<i>volume</i>		
unsalted butter, cold	8 tablespoons	4 ounces	113 grams
bleached-all purpose flour, preferably Gold Medal	1 1/3 cups dip and sweep	6.5 ounces	184 grams
salt	1/8 teaspoon	•	•
baking powder, preferably Rumford	1/8 teaspoon	•	•
cream cheese, cold	1--3 ounce package	3 ounces	85 grams
ice water or heavy cream	1 1/2 tablespoons	•	•
cider vinegar	1/2 tablespoon	•	•

*Preheat the oven to 425°F. at least 20 minutes before baking.*

Cut the butter into small (about 3/4-inch) cubes. Wrap it in plastic wrap and freeze it until frozen solid, at least 30 minutes.

Place the flour, salt and baking powder in a reclosable gallon-size freezer bag and freeze it for at least 30 minutes.

Place the flour mixture in a food processor with metal blades and process for a few seconds to combine. Set the bag aside.

Cut the cream cheese into 3 or 4 pieces and add it to the flour. Process for about 20 seconds or until the mixture resembles coarse meal. Add the frozen butter cubes and pulse until none of the butter is larger than the size of peas. (Toss with a fork to see it better.) Remove the cover and add the water and vinegar. Pulse until most of the butter is reduced to the size of small peas. The mixture will be in particles and will not hold together. Spoon it into the plastic bag. Holding either side of the bag opening, alternate using the heel of your hand and your knuckles to knead and press the mixture, from the outside of the bag, until it holds together in one piece and feels slightly stretchy when pulled. Wrap the dough, flatten it into a disc, and refrigerate it for at least 45 minutes.

### *Roll the Dough*

Use a pastry cloth and sleeve rubbed with flour, roulepat, lightly floured, or flour the dough lightly on both sides, preferably with Wondra flour, and roll it between sheets of plastic wrap, overlapped if not large enough. Use a firm steady pressure to roll the dough into a circle about 1/8-inch or slightly less thick. Trim it to 13-inches in diameter.

### *Blind Bake the Dough*

Line the dough with parchment, pleating it as necessary to fit the shape of the pan or use a large coffee filter, the kind used for urns, available through commercial equipment outlets. Fill the filter with dried rice or beans, making sure they are pushed up well against sides of the filter. Place it in the oven and bake it for 20 minutes. Lift out the parchment with the rice or beans and prick all over with the tines of a fork, but only half way through so the sticky filling won't go through and stick to the pan. Return it to the oven for 5 to 10 minutes more or until pale golden brown. Check after 3 minutes and prick again if the upper layer of dough bubbles up. Remove the baked pastry shell to a rack to cool completely.