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Joy the baker buttermilk pie crust

We've talked about pie shells, you and me. I thought today would be a good day for a refresher. The wind outside is very good, the sun looks pretty friendly, there's chilled butter in the fridge and... Tomorrow I want to show you how to make a double crusty berry pie... So let's make this pie shell clear first. Can we do this? Of course we can. I'll talk it over with you, and I'll leave hella directions for you to print. Yes, hella. High five. All respectable pies have butter. Lots of butter. Lots of cold cold cold butter. I cut our two cold butter sticks into cold cubes and threw them away with the dry ingredients. Next... Throw the whole damn thing on the table. This whole damn thing. Don't worry, it's going to be okay. We're going to do this together. Break that rolling wire. I use the rolling wood to flatten out the cold butter cubes and put them in the dry ingredients. Some people use it with their fingers. Some people have a pasta cutter. Others use food processors. Sure... But that's not what this is about. Roll the loose dry ingredients and cold butter, use your hands or a bench knife to accumulate the mixture and roll it out again. The goal here is to sheet cold butter into the flour mixture. Do! I put everything back in the bowl. I used my hands to do that. I used to do a little well in the middle of the butter and flour mixture. That's where I'm going to pour the cold writer. Believe it or not, it's pasta after I add the cold writer. But it's so shady!? Yes... Yes. It's all going to work out. All you need is a good squeeze and an hour's rest in the fridge. I split the dough into two rough balls. Wrap the balls in waxed paper and place in the fridge for at least an hour. Resting the dough like this is super important. This helps the butter cool again, which is important when rolling out and baking the dough aaand the rest helps the liquid into it properly into the dough. Chilled dough plate on a well-floured surface just before the rolling process. I'm going to sprinkle flour on top of it before I attack this thing with the rolling wire. It rolled out. Panned and trimmed. This pie is for an apple pie. Once the top crust has rolled out and moved the filling, cut off the excess dough so that it has about 1/2-1-inch extra crust. Pinch the extra dough with your fingers or a fork. Make it a nice pattern. It's not so bad. Right? Tomorrow we'll throw berries in the mix. Produce. Writer Pie Crust makes a double crusty 9-inch pie crust Print this recipe! 2 sticks (8 ounces) cold unsalted butter 2 1/2 (12 ounces) cup all purpose flour 1 tablespoon sugar 1 teaspoon salt 1/2 cup (5-6 ounces) buttermilk Cut the butter into 1 pieces and place in the freezer to chill for 15 minutes. Weigh the buttermilk and store it in the refrigerator to keep it cold (you can also put it in the freezer for a few minutes as well). Drizzly the flour, sugar and salt in a large bowl. Remove the cold butter from the freezer and put you in the flour mixture. 3. Pour the cold butter cubes and flour mixture into a large working area for rolling. Turn the mixture with a rolling wire, flatten the butter cubes with the flour into long, thin, floured butter sheets. Work quickly to keep the butter cold. Below is what the rolled butter and flour looks like after you've collected them on the work surface a bit. 4. Place the flour and flattened butter back in the large bowl and cool for 10 minutes. When the butter is cold, remove the bowl from the refrigerator to do a little well in the middle of the flour and butter mixture. Add the cold buttermilk to the bowl at once. Let's start to make dough together with one hand (hold the other hand freely to answer the phone). Moisten all the flour with milk, with your hands to break up large lumps of milk and flour. The dough will be quite shaky, but you can add another tablespoon of buttermilk if you see that all the flour is not moistened. Form the dough into two plates. The plates will be rough and difficult to form together, but as soon as they rest for an hour in the fridge, it will be easier to roll out. 5. Cool the dough in the refrigerator for at least an hour. At this point, the dough remains for up to three days, or in the freezer for up to three weeks. To freeze, unwrارة the dough into sheets and wrap it in plastic foil. 6. Roll out the upper crust large enough to cut the 12-inch circle. Transfer the pie filling mixture to the pie shell. Moisten the border of the lower crust by washing it slightly with water and place the top bark above the filling. Cut off the overhang of the upper crust with only a 1/2-inch overhand. Tuck the overhand over the bottom bark board and press it all over to seal. Krimp the border with a fork or fingers and about 5 evenly spaced 2-inch slashes ranging from about 1 cm in the middle of the pie and radiating toward the edge. Cover the pie loosely with plastic wrap and refrigerate 1 hour before baking. This cools and relaxes the dough, preventing it from shrinking. You know what breaks my heart? Shop pie shell. It's a tragedy. It's a sin against good pie. It's illegal in at least eight states. It's not cool, and I can't let you do it for yourself. See, shop-bought pie shells usually have unspeakable fats that can't taste good. What tastes good? Butter in pie shell. Two dieters. and delicious. Let's talk about how to make the best pie bark from scratch. It just needs a little confidence, a good amount of cold butter, perseverance and a love of pie. A pastry chef once told me that ingredients can sense your fear. That's the truth. Butter senses your hesitation. With these tips, I hope you're inspired to be in the kitchen this holiday season and have a pie. You can do it. I'm a believer... and I will also know if you buy a store-bought bark. I have a hunch about this kind of thing. Here's the lowdown on pie crust. • Flour, sugar and salt are beaten. • Add cold diced butter and break it down into dry ingredients. • Buttermilk is mixed to create a shady but wet-like dough. • For a wink and a prayer, knead dough, leave to rest in the refrigerator, then rolled out into a buttery, strong, soon-to-be-flakey dough. You can do it, here are some extra know-how: 1. The first rule of successful pie crust: Keep the butter cold! See, there's a reason why our fat starts cold and has to stay cold before the pie shell hits the oven. Butter consists of milk dry matter and water. When the cold butter reaches the hot oven, the water in the butter quickly evaporates, helping to create a tasty and flakey crust. When warm, soft butter goes into a hot oven, the butter cries in the crust before evaporating. Nobody wants a weepy butter peel. 2. Pasta gets shady and it's just right! Pea-sized cold butter chunks drape the flour mixture to create a shag and marbled dough. Keep in mind that the dough will be on the shady side of cohesive when you add the buttermilk. It's not perfect, and that's exactly right. 3. An hour's rest in the refrigerator is essential! After the dough comes together on a shady plate, wrap it in plastic wrappers or wax paper and refrigerate for 1 hour. That's the most important thing. This allows the butter to re chill and allows moisture to dissipate the dough. 4. Rolling out a relationship. Rolling out pie crust requires patience and intent. Once you get the hang of things, it takes about 4 minutes from start to finish ensuring that the dough isn't hot and leaks before it is completely rolled out. Flour is also a great work surface. Start in the middle of the dough by rolling the pin back and forth with solid even pressure. Pick up the dough and rotate it around the floured surface to make sure the dough isn't stuck as you roll it out. Don't worry about a perfect circle / Don't worry if there are cracks around the edges / Don't be afraid. You can do it. 5. Chill out again! My favorite pie boxes are my small, thin metal pie boxes. They house a modest pie and the thin metal heats up quickly in the oven, allowing you to make magic Science is to create the most flaky pie bark. Allow the pie crust to cool in the refrigerator while the pie baking oven preheats. Butter = Cold. Leave these pies in your heart this holiday season. That's what I want you to do. • Bourbon pecan pie with dark chocolate // Rich and nutty melted chocolate and bourbon too! Maybe this pie instead of Thanksgiving turkey? Why not? • Dad's perfect sweet potato pie // No exaggeration when I say it's perfect. Creamy, earthy, not just pumpkin pie, super extra delicious just do it. • Savoury honey pie // Sweet, salty and creamy. • Creamy Pumpkin Pie Bars//A press-in crust with butter and oats if you're still intimidated by the whole pie crust situation. I'll take care of you. Ingredients2 1/2 cup universal flour 2 tablespoons granulated sugar 3/4 teaspoons salt 1 cup (2 sticks) unsalted butter, cold, cut into cubes 1/2 cup cold buttermilk plus 2-3 tablespoons more if the dough is dry InstructionsTo make the crust, in a medium bowl, whisk together flour, sugar, and salt. Add cold, cubed butter, and fingers, butter to flour mixture. Quickly break down the butter into the flour mixture, some pieces of butter will be the size of oatmeal, the size of some peas. Create a well of butter and flour mixture and pour into the cold buttermilk. Use a fork to make the dough together. Try to moisten all the flour bits. On a lightly floured work surface, dump out the dough mixture. It gets wet and bushy. That's perfect. Divide the dough into two and carefully knead into two plates. Wrap each plate in plastic packaging and refrigerate for 1 hour. To assemble the pie, remove one of the pie dough plates from the fridge. On a lightly floured surface, roll dough out about a round of 13. Roll the dough with a few strokes, then use your fingers to move the emerging circle around the floured surface. This ensures that the dough does not stick to the work surface. The circle won't be perfect, that's fine. Try not to get any tears in the rolled out dough, but if you do, you can stain along with extra dough. When you roll the dough and you can see it start springing back on, this means that the butter is warming and the crust doesn't have to be rolled out anymore. Gently lift round 13 on the floured surface and center on a deep round 9 pie dish. Place in the fridge until you have the top shell. Roll out the upper crust as you do the lower crust, moving the dough across the floured surface-time and leading to a roughly round of 13. Bake pie according to your special recipe. Share. Enjoy!

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