



## A-PIE-ogenesis



### INGREDIENTS:

2 ½ CUPS ALL-PURPOSE FLOUR (350G) • 1 ½ TBSP. GRANULATED SUGAR (20G) • 1 ¼ TSP. KOSHER SALT (6G) • ¾ LB. (3 STICKS) UNSALTED BUTTER, COLD (340G) • ½ - ¾ CUP ICE-COLD WATER (120 - 160ML)

### ASSEMBLY:

- Combine the flour, sugar, + salt in a medium bowl.
- Cut the butter into ½-inch cubes + toss them with the flour mixture to coat.
- Use your fingers to pinch + smash the butter into the dough, aim for nothing larger than hazelnut-sized chunks.
- Add ½ cup water + mix gently to combine into a shaggy dough.
- If needed, add more water, 1 tablespoon at a time. Do not knead or overmix.
- Immediately roll the dough out on a generously floured work surface into a ¼-inch-thick rectangle.
- Fold opposite sides of the rectangle towards each other so they meet in the middle, then fold again along the seam, right in half, like a book.

- Fold once more in the opposite direction by bringing the short sides together. Use a knife or bench scraper to divide the dough in half.
- Flatten each piece into a disc.

*\*Use immediately, or wrap tightly + store in the fridge until ready to use.\**

### PERSONAL NOTES:

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