

Recipe courtesy of Lisa Ludwinski, Sister Pie

ALL-BUTTER PIE DOUGH

Yields two discs

2 ½ cups (325g) unbleached, all-purpose flour
1 tsp kosher salt
1 tsp granulated sugar
16 tbsp (224g) unsalted butter, straight from the fridge
½ cup ice-cold water, minus one tablespoon, mixed with 1
tbsp apple cider vinegar

*This is our go-to dough, and it's how each pie begins.
We recommend making this recipe the day before you intend to bake the pie.*

First, make the dough. In a large stainless steel bowl, combine the flour, sugar, and salt. Place the butter in the bowl and coat all sides with flour. Take a bench knife and cut the butter into ½ inch cubes. Work quickly to break up the cubes with your hands until they are all lightly coated in flour. Grab that bench knife once again and cut each cube in half. I always tell my pie dough students that it's not necessary to actually cut each cube in half, but it's a good intention. We do this to help break up the butter even more, so that when it's pastry blender time, we're maxing out on efficiency.

Switch to a pastry blender, and begin to cut in the butter with one hand while turning the bowl with the other. It's important to not only aim to hit the same spot at the bottom of the bowl with each movement, but to actually slice through butter every time. When the blender clogs up, carefully clean it out with your fingers (watch out, it bites!) and use your hands to toss the ingredients up a bit. Continue to blend and turn until the largest pieces resemble green peas in size and shape, and the rest of it feels and looks freakishly similar to store-bought parmesan cheese from a can.

At this point, add the ½ cup of water-vinegar all at once. Switch back to the bench knife. Scrape as much of the mixture as you can from one side of the bowl to the other, until you can't see liquid anymore. Then, it's hand time. Using the tips of your fingers (and a whole lot of pressure), turn the dough over and press it back into itself a few times. With each effort, rotate the bowl and try to scoop up as much of the dough as possible with the intention of quickly forming it into one cohesive mass. Remember to incorporate any dry, floury bits that have congregated at the bottom of the bowl.

Once the dough is fully formed, it's time to stop!

Divide the dough in two, gently pat each into a disc, and wrap tightly (and doubly) in plastic to chill for at least two hours, and ideally overnight. When you go to roll out the crust, you want the discs to feel as hard and cold as the butter did when you removed it from the fridge to make the dough. This will make your roll-out life way easier.

Roll out pie crust. The first step is pounding the dough to flatten and bring it slightly up to temperature; the second step is beginning to roll out the perimeter of the crust; the third step is working from the center until you reach the desired size.

What you Need

1 disc all-butter dough, fully chilled and straight from the fridge

Rolling pin (we prefer the French tapered style)

Pastry cutter or knife

Extra flour for dusting

1 9" metal pie tin, lightly greased with butter

Lightly flour your work surface and place the unwrapped pie dough in the center. Using a rolling pin, begin by banging the dough from the left to the right side. Move the dough one half turn, and bang across from left to right again. Next, use the tapered end of the rolling pin to press down and along the edges of the round, broadening the circle. Turn the disc in a clockwise direction with each movement, making sure to flour the surface again and flip the dough when needed. Now, flatten the pie dough into a larger circle by rolling from the center out, being careful to stop about one inch away from the edge (to avoid over-rolling what you've already rolled). Roll, then rotate the disc a quarter turn, and roll again. Don't forget to keep flouring the surface. You can flip the disc and repeat this process until you have a circle of about 12 inches in diameter. Gently run your rolling pin over the entirety of the dough to make sure it's even.

Invert your pie tin or dish onto the circle, and use a pastry cutter or knife to trim the dough, leaving a 1-inch border around the tin. Remove the pie tin and fold the dough in half. Place the folded dough into the pie tin so that it covers one half of the tin. Unfold the other half, and gently press it in, making sure it's centered and fitted properly and completely.

Crimp. To create a crimped edge, roll up the dough overhang toward the center of the pie, creating a ring of dough, as though you were rolling up a poster so tightly that no air could escape. I like to imagine that my thumbs are twiddling a little dance together.

Right over left, right over left. The right thumb rolls while the left thumb presses the dough down into the tin's edge to seal.

Use the thumb and index finger of one hand to make a "C" and use the thumb of your other hand to press into the "C," making a crimp. Your intention with the C is to push the crimp away from the tin, while your thumb should be pressing slightly down and into the tin. Continue until the entire ring of dough is crimped. At this point, put the crust in the freezer for at least 15 minutes. If you don't want to use it that same day, allow the crust to fully freeze and then wrap tightly in plastic. It will keep for a year in the freezer.

Blind-bake the pie crust. Approximately 80% of the pies we serve at Sister Pie begin with a blind-baked crust. The art of blind baking is a funny, often finicky little process that intimidated me for years. It took practicing over and over and over again (like during a newborn pie business' first Thanksgiving, for example) to achieve mastery, and learned some tricks to pass along on the way.

What you need

1 9" crust, crimped and frozen for at least 15 minutes

Aluminum foil

Dried beans (at least 2 lbs. - we use pinto and black, but use whatever you have!)

Pre-heat your oven to 450 degrees with the rack on the lowest level. Once it is up to the proper temperature, remove the pie crust from the freezer. Tear a piece of aluminum foil (a square slightly larger than the pie shell itself will work well) and gently fit it into the frozen crust. Fill crust with dried beans and place on baking sheet. Bake it in the oven for 15-20 minutes. The crimps of the crust should be starting to turn a deep golden brown. Remove from the oven and transfer to a cooling rack. After six minutes, carefully remove foil and beans. You are now ready to fill the pie.

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RHUBARB ROSEMARY STREUSEL PIE

Yields two discs

For the streusel:

1/2 cup (1 stick) unsalted butter, cold
3/4 cups unbleached, all-purpose flour
1/4 cup whole-wheat flour
1/2 cup light brown sugar, packed
2 teaspoons finely minced rosemary
1/8 teaspoon kosher salt

For the filling:

8 cups sliced rhubarb (approximately ____ #)
3/4 cup granulated sugar
1/4 cup turbinado sugar
1/4 cup plus 2 tablespoons tapioca starch
1/8 teaspoon ground ginger
1/4 teaspoon kosher salt
1/4 teaspoon freshly grated lemon zest, packed

FOR ASSEMBLY

1 9" all-butter crust, blind baked and cooled
2 tbsp cream cheese
1 egg, beaten

METHOD

First, make the streusel. Combine the flour, light brown sugar, rosemary, and salt in a large metal bowl. Place the butter in the bowl and coat all sides with the flour mixture.

Take the bench scraper and cut the butter into 1/2 inch cubes directly into the flour mixture in the bowl. Work to break up the cubes with your hands until they are lightly coated with the flour mixture. Continue to use the bench scraper to cut each cube into smaller pieces - the idea is that you are cutting each in half. Use the pastry blender, and begin to cut in the butter with one hand while turning the bowl with the other. It's important to not only aim to hit the same spot at the bottom of the bowl with each movement, but to actually slice through butter every time. Once most of the butter is incorporated, use your fingers to fully break down the butter until the streusel resembles wet sand. Be careful not to overwork.

Next, make the filling. In a medium bowl, combine sugars, salt, starch, and lemon juice. Add sliced rhubarb and toss with hands until evenly distributed.

Assemble and bake the pie. Pre-heat your oven to 325 degrees. When you're ready to assemble the pie, place the blind-baked shell on a parchment-lined baking sheet. Using a small offset spatula, evenly spread cream cheese on the bottom of the pie shell.

Brush crimped edges with egg wash. Layer rhubarb on top of cream cheese, being careful not to mound in the center. Carefully cover fruit with streusel topping, leaving a small hole in the center of the pie. Transfer to oven on a and bake for 60 - 90 minutes, or until pie juices are bubbling in the very center.

Remove pie from oven and transfer to rack to cool completely before slicing, at least four hours. Store at room temperature for up to three days.







