

## Perfect Pie Crust

1½ C organic flour (I generally use ½ C whole wheat and 1 C unbleached white. What ever flour I have on hand, though it probably would be even better with soft whole wheat and pastry flour.)

¼ C chilled organic butter

1/3 C chilled organic vegetable shortening

¼ tsp Kosher salt

¼ C cold water

In a medium bowl, whisk together the flours and salt.

Cut butter into little cubes. Add butter and shortening to flour/salt mixture.

Using your fingertips, squish the butter and shortening into the flour until mixture is crumbly, don't over mix.

Add water to the bowl. Using a spatula gently fold the water into the dough, again don't over mix.

Will make enough for a single crust to line a 10" quiche pan or bottom crust and lattice top for a conventional 8" or 9" pie pan.

Fill with your favorite pie filling and bake at 400F for 15 minutes, reduce the temperature to 325F for 30 minutes. (When I make apple pie, it sometimes takes as long as 45 minutes at 325F to cook certain kinds of apples.)

Roll out any leftovers, sprinkle with sugar and cinnamon, cut into cookie-sized pieces, and bake until golden brown.

## **Pizza Dough**

### **Ingredients:**

#### ***Starter***

2 tsp yeast  
½ C warm water  
¾ C unbleached white flour

#### ***Dough***

1 C water  
1½ C unbleached white flour  
½ C whole wheat flour  
1 tsp salt  
1 tb dried parsley flakes  
1 tb dried basil flakes  
1 tb dried oregano flakes

### **Preparation:**

#### ***Starter***

Dissolve yeast in the warm water and allow to stand for 10 minutes. Add flour and mix until the flour is absorbed. Cover the starter and let remain at room temperature for 1 hour.

#### ***Dough***

In medium bowl, mix the salt, flours, parsley flakes and basil flakes. Add the water to the starter, mixing well. Add the water/starter to the flour/salt mixture and mix into a soft dough.

Knead dough until it is smooth and elastic – 5-8 minutes. Put into oiled bowl, cover and let rise until double the original size – about 1½ - 2 hours.

After bulk rise, divide into two equal portions. To save one for the next time, wrap in plastic wrap and put in 1-quart plastic bag for storage. Will keep up to 2 months in the freezer. (To use allow to thaw and come to room temperature before rolling out.)

As the dough is rising, place baking stone in the oven, preheat for 30 minutes at 500F.

Sprinkle a little flour on a square sheet of parchment paper. Roll dough out into circle about the size of the baking stone; sprinkle a little flour on the dough to keep it from sticking to the rolling pin. If it starts to spring back, cover with a dishtowel and let rest for a few minutes before continuing.

Using a pastry brush, brush olive oil over the crust, covering the entire surface with a thin coat. Sprinkle oregano flakes over the crust.

Add whatever sauce, toppings and cheese you prefer. Some people put the cheese on first before adding toppings, some people put the cheese on last – your choice.

Let sit for 15 or 20 minutes while the oven is preheating to let crust rise a little bit before baking.

Slide the parchment paper directly onto the baking stone and bake 12-14 minutes until crust is browned and cheese is melted and slightly browned.

Makes 4-6 servings depending on how much you love pizza and how much else you have with it.