

Double Spice Crust

Yields:

Two 1-crust pie or

One 2-crust pie

This pie dough has a hint of spices within the crust. The flavors permeate your taste buds with the combination of the apples.

1-1/2 cups	cake flour
1-1/2 cups	all-purpose flour
2 tsp	ground cinnamon
1 tsp	ground nutmeg
1/2 tsp	ground allspice
1 cup	unsalted butter, cold
2 tsp	granulated sugar
1/2 tsp	salt
1/2 cup	water, cold

1. In a large mixing bowl, blend the flours, spices, sugar, and salt. With two forks, a blending fork or a pastry blender, combine the unsalted butter that is cold and cut into chunks, until they are small pieces or lumps. DO NOT mix to a paste.
2. With a tablespoon sprinkle the cold water into the mixture while tossing with a fork, add a tablespoon at a time until the dough is forming into a ball. As soon as the mixture starts to bind together, stop the mixing, or it will become tough. DO NOT USE A MIXER FOR THE DOUGH.
3. Form dough into two balls then wrap with plastic and place it into the refrigerator until firm, about 20 minutes.
4. Roll one of the dough balls into a large circle, about 2 inches in diameter larger than a pie tin you are using. Place this into the bottom of the tin, fill the tin with the desired filling and then top with another piece of dough that has been rolled out about 1 inch larger than the top of the pie tin.
5. Crimp the sides of the dough together with the bottom dough.
6. Bake the pie at the desired temperature and time as directed in the recipe.

Note: If you would like to make a leaf crust, using a 10-inch cardboard round, on the second dough, using leave cookie cutters, place them on the board for a guide, filling the cardboard with overlapping. Then using water, starting at the edges, attach the leaves, overlapping until all of the apples are covered.