

Whole Wheat Pie Crust

Makes 2 discs

While I still believe in the power of The Only Pie Crust (find the recipe in A Newsletter and on page 280 of Sweet Enough), this is a great variation. I am not a whole-grain baking specialist, by any means, but I do like to occasionally dabble in swapping a percentage of all-purpose with whole wheat or alternative grain flours, such as rye or spelt flour, for added nuttiness, complexity, and a slightly grittier texture. While stone fruit and berry galettes do play well in this type of environment, my favorite application for whole wheat/whole grains is for savory galettes and quiches. Something to keep in mind is that whole-grain flours absorb moisture differently than refined white flour, so there is a bit more water in this recipe than the classic version to keep things properly hydrated. For this reason, you may find yourself adding a bit more flour when rolling out (you can use all-purpose for that), which is totally fine.

Ingredients

1¾ cups/255g all-purpose flour

¾ cup/100g whole wheat, spelt, or rye flour

2 teaspoons/8g sugar

1½ teaspoons/6g kosher salt

2½ sticks/10 ounces/285g unsalted butter, cut into 1-inch pieces, chilled

1 tablespoon/15g apple cider vinegar or distilled white vinegar

1/3 cup/80g ice cold water, plus more only if you absolutely must

Instructions

- 1 In a large bowl, whisk together the flours, sugar, and salt. Add the butter and toss to coat it in the flour mixture. Using your hands, smash the butter between your palms and fingertips, mixing it into the flour, creating long, thin, flaky, floury, buttery bits. Once most of the butter is incorporated and there are no large chunks remaining, dump the flour mixture onto a work surface.
- 2 In a measuring cup, combine the vinegar and ice water and drizzle it over the flour/butter mixture. Run your fingers through the mixture like you're running your fingers through your hair, just to evenly distribute the water through the flour until the dough starts coming together.
- 3 Knead the dough a few more times, just to gather up any dry bits from the bottom and place them on the top to be incorporated. You will be tempted to add a tablespoon or two more water now—resist if you can, add only if you must.
- 4 Once you've got a shaggy mass of dough (it will not be smooth and it certainly will not be shiny), knead it once or twice more and divide it in half. Pat each piece into a flat disc about 1 inch thick. Wrap each disc individually in plastic wrap and refrigerate at least 2 hours.

USE FOR: Sweet and savory galettes, quiche, pot pie, tomato tart

DO AHEAD: The pie dough can be made and refrigerated for up to 1 week; frozen for up to 2 months.