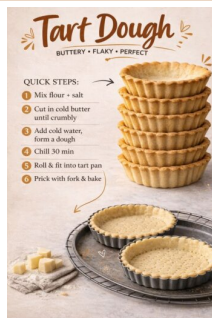


Buttery Tart Dough That Bakes Up Flaky, Tender, and Perfect Every Time

1 1/4 cups all-purpose flour



OVEN
375°F

TIME
30 min

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INGREDIENTS

- 1 1/4 cups all-purpose flour
- 1/4 cup granulated sugar
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, very cold and cut into small cubes
- 1 large egg yolk
- 2 to 4 tablespoons ice water

DIRECTIONS

1. In a large bowl, whisk together the flour, sugar, and salt.
2. Add the cold cubed butter and cut it into the flour using a pastry cutter or your fingertips until the mixture looks like coarse crumbs with some pea-sized bits of butter still visible.
3. In a small bowl, whisk the egg yolk with 2 tablespoons of ice water.
4. Add the egg mixture to the flour mixture and stir gently until the dough starts to come together.
5. Add more ice water, 1 tablespoon at a time, only as needed until the dough holds when pressed together.
6. Turn the dough out onto a lightly floured surface and gently press it into a disk. Do not knead.
7. Wrap the disk tightly and chill for at least 30 minutes.
8. Roll the chilled dough out on a lightly floured surface to fit your tart pan.
9. Transfer it carefully to the pan, press it into the edges, and trim any excess.
10. Chill again for 15 to 20 minutes before baking.
11. For a pre-baked shell, prick the bottom with a fork, line with parchment, add pie weights, and bake at 375°F until lightly golden, about 15 to 20 minutes. Remove weights and bake a few minutes more if needed.

SWAPS & NOTES

This recipe is beautifully simple, but a few small tweaks can

make it fit different needs.

For a less sweet crust, reduce the sugar slightly if you're pairing it with a very sweet filling.

A pinch of cinnamon can add warmth if you're using fall fruit or

spiced fillings.

If you want a richer dough, a tablespoon of heavy cream can replace some of the water.

TIPS FOR SUCCESS

The best tart dough comes from handling it as little as possible.

You want to mix just until it holds together.

Overworking the dough develops the gluten too much, which can make the crust tough instead of tender.

If your kitchen is warm or the dough starts feeling soft while you work, pop it back in the fridge for a few minutes.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/buttery-tart-dough-that-bakes-up-flaky-tender-and-perfect-every-time/>