

CLEO COYLE'S SWEET SHORTCRUST PASTRY "PÂTE SUCRÉE"

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

Despite its French pastry roots, this sweet crust is extremely easy to make and absolutely delicious—a tender, sweet, buttery, shortbread-like foundation that works beautifully in many pie and tart recipes, including my **Fresh Glazed Strawberry Pie**. Get that recipe right now by [clicking here](#). Watch for more recipes that use this crust, posting at my blog in the future, and may you eat with joy! ~ **Cleo**

Servings: Makes two 9-inch pie crusts*
or one 10-inch pie, tart, or deep dish pie crust

*Note: Because dough will store up to 2 months in the freezer, you can make the full recipe, divide the dough into 2 thick discs, roll and bake one right away and store the other.

Ingredients:

3/4 cup unsalted butter (1-1/2 stick, softened)
1/2 cup confectioners' (powdered) sugar
2 large egg yolks
1 teaspoon vanilla
Pinch of salt
2-1/2 cups all-purpose flour (measure after sifting)

Directions:

Step 1—Make dough: Using an electric mixer, cream butter and sugar until fluffy. Add egg yolks, vanilla, salt, and flour. Mix only enough to incorporate elements and form a dough (do not over-mix or dough will be tough). Use fingers to form 2 thick discs, wrap tightly in plastic and chill for 1–2 hours or until dough is firm.

This dough can also be chilled overnight, stored up to 3 days in refrigerator, or 2 months in freezer. If freezing, place plastic-wrapped discs of dough in a re-sealable, freezer-safe plastic bag.



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Step 2—Roll dough: When you remove the dough from the fridge, it will be firm to very hard. Allow it to warm until pliable. Roll out dough to about 1/8-inch in thickness. To avoid using excess flour while rolling (which can toughen crust), simply roll the dough between 2 sheets of parchment paper—only the smallest amount of flour will be needed. The dough may stick to the paper as you roll it out, but you can slide the whole thing onto a baking sheet and transfer it to the fridge to chill for 10 to 15 minutes. This will firm up the dough again and the paper will easily peel away.



Step 3—Flute, prick, chill: Transfer your rolled-out dough to your pie or tart pan. Trim to fit. Patch torn areas with extra dough, and create fluted edge by pinching dough between fingers. Use a fork to prick bottom of unbaked shell—this prevents bubbling. Now chill the unbaked crust for 15 minutes in the refrigerator. COLD pastry in a HOT oven is what creates flaky layers so be patient and chill.



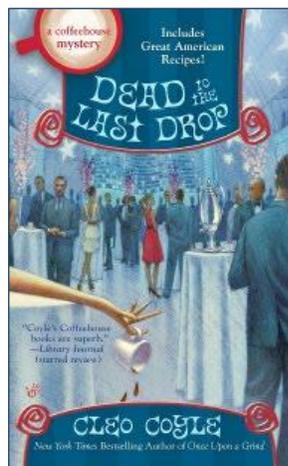
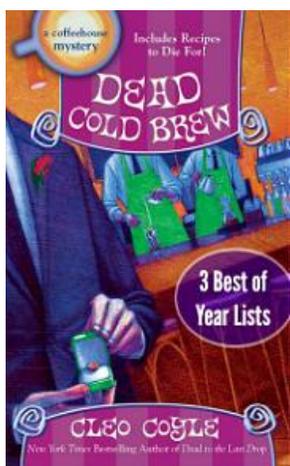
Step 4—Bake: Preheat oven to 375° F. To “blind” bake an empty crust, you must weight it to keep it from shrinking. Here’s a fun “coffeehouse” trick. Place a flat-bottomed paper coffee filter on the bottom of the uncooked crust and weight it with 2 cups of dried kidney beans (or use pie weights).

If you don’t have a flat-bottomed paper coffee filter, simply trim a piece of parchment paper to fit your pan. In a pinch, you can even use aluminum foil, but the paper coffee filter or parchment paper will give you better results.

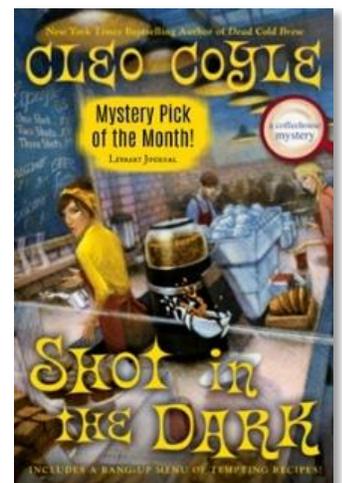


Bake weighted crust for 10 minutes at 375° F. Remove from oven and use a spoon to gently scoop out the beans. Then peel back and remove the coffee filter. Return the crust to the oven for another 5–8 minutes or until lightly browned. Cool before filling, *and...*

Eat with joy! —Cleo



The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle’s online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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