Flaky Pie Crust

dough DIALED

basis all purpose flour + cake flour = 184 g

	Ingredient	Grams	Baker's	Total	Method
1	all purpose flour[1], frozen 30 min	122	66.3%	32.7%	Pulse ingredients in food processor to mix.
	cake flour, frozen 30 min	62.0	33.7%	16.6%	
	salt	2.0	1.1%	0.54%	
	baking powder (1/8 tsp)	≈0.6*	0.31%	0.15%	
2	butter, cold	76.0	41.3%	20.4%	Add first set of butter and pulse for about ***20 seconds*** until looks like coarse meal.
3	butter, frozen 30 min	37.0	20.1%	9.9%	Add second set of butter and pulse for unt all the frozen butter is the size of peas.
4	water, ice	66.0	35.9%	17.7%	Add liquide and pulse 6 times. Pinch the dough to see if it comes together, otherwise add a small ammount more of water and pulse an additional 3 times.
5	cider vinegar	7.0	3.8%	1.9%	Remove from bowl and knead briefly until it just comes together. Transfer to a plastic bag, shape into a disc and refridgerate for at least ***45 min*** but preferably ***overnight***.
	Total	**373**	202.5%	100.0%	

≈ converted from a volume or count through ingredients.yaml
* under 1.0 g: below what the scale weighs reliably

[1]Use unbleached. Bleached flour only for cakes.