

Reduce by 1.5

SWEET TART DOUGH (PÂTE SUCRÉE)

MISE EN PLACE

- Soften butter.



- 1 Blending in eggs when preparing sweet dough.



- 2 The finished sweet dough.

YIELD 2 lb. 7 oz. (1180 g) Dough; approximately 3 Shells, 9 in. (23 cm) each

| | | | |
|-----------------------------|-----------------------|---------------|-------------|
| Unsalted butter, softened | 10 oz. | 300 g | 52.6% |
| Powdered sugar | 6.5 oz. | 195 g | 34% |
| Eggs | 3.3 oz. (2 eggs) | 100 g | 17% |
| Salt | 0.2 oz. (1 tsp.) | 6 g | 1% |
| Vanilla extract | 0.15 fl. oz. (1 tsp.) | 5 ml | 0.8% |
| All-purpose or pastry flour | 1 lb. 3 oz. | 570 g | 100% |
| Baking powder (optional) | 0.14 oz. (1 tsp.) | 4 g | 0.7% |
| Total dough weight: | 2 lb. 7 oz. | 1180 g | 206% |

- 1 Cream the butter and powdered sugar in the bowl of a mixer fitted with the paddle attachment.
- 2 Blend in 1 egg. Scrape down the bowl, add the remaining egg and mix until well blended. Add the vanilla and salt.
- 3 Sift together the flour and the baking powder, if using. Add to the creamed butter. Blend on low speed just until the dough comes together, without overmixing.
- 4 Press the dough onto a parchment paper-lined half-sheet pan. Cover with plastic wrap. Chill in the refrigerator for at least 1 hour before using.
- 5 When ready to use, roll out the chilled dough on a lightly floured work surface to a thickness of $\frac{1}{8}$ – $\frac{1}{4}$ inch (3–6 millimeters). The dough may be crumbly and difficult to work with, which is normal. If this is the case, press the dough back together with your fingertips. Line a pie or tart pan or ring mold with the dough following the procedures on pages 378–380.
- 6 To bake blind, dock the dough. Cover the dough with parchment paper or aluminum foil. Fill with pie weights. Bake at 350°F (180°C) for 10–15 minutes. Remove the weights and paper. Dock again if necessary. Return to the oven and bake until golden brown and fully cooked, approximately 10–15 minutes. Cool, then fill as desired.

Approximate values per 1-oz. (30-g) serving: **Calories** 120, **Total fat** 5 g, **Saturated fat** 3 g, **Cholesterol** 15 mg, **Sodium** 0 mg, **Total carbohydrates** 16 g, **Protein** 2 g, **Vitamin A** 4%