



pâte sucrée

makes about 1 lb 3oz (520g)

This sweet pie dough is mostly used for fruit tarts. It is easier to work with than *pâte sablée* (overleaf) and, once cooked, the pastry shells are less fragile. The dough can be kept well wrapped in the refrigerator for several days, or frozen for up to 3 months.

- 1 3/4 cups (250g) all-purpose flour**
- 8 tbsp (100g) butter, cubed and slightly softened**
- 1 cup (100g) confectioners' sugar, sifted**
- pinch of salt**
- 2 eggs, at room temperature**



Put the flour in a mound on a counter (ideally marble) and make a well. Put in the butter, confectioners' sugar, and salt, and mix together with your fingertips.



Gradually draw the flour into the center and mix with your fingertips until the dough becomes slightly grainy.



Again, make a well and add the eggs. Work them into the flour mixture, using your fingertips, until the dough begins to hold together.



When the dough is rested and you are ready to use it, unwrap and roll out on a lightly floured counter to a 1/16-1/8 inch (2-3mm) thickness.

