

Sweet Pastry Crust, Type Two

1 $\frac{1}{3}$ cups all-purpose flour
 $\frac{1}{3}$ cup granulated sugar
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup (1 stick) cold unsalted butter, cut into $\frac{1}{2}$ -inch cubes
1 large egg yolk
2 teaspoons cold water
 $\frac{3}{4}$ teaspoon vanilla extract

1. Position a rack in the center of the oven and preheat the oven to 350°F. Grease the bottom and side of a 9-inch square baking pan.
2. Place the flour, sugar, and salt in the bowl of a food processor and process until blended. Scatter the butter pieces over the flour mixture and process until the mixture resembles coarse meal, about 6 seconds.
3. In a small bowl or cup, whisk together the egg yolk, water, and vanilla extract. With the food processor running, add the yolk mixture through the feed tube and process just until the dough begins to come together in large clumps, 15 to 20 seconds.
4. Scrape the dough into the prepared pan and, using your fingers, pat it evenly into the bottom of the pan. Bake the crust until golden, 20 to 25 minutes (or as directed.) Transfer the pan to a wire rack to cool while you prepare the topping.

Notes:

Bake the crust according to your preference — if you prefer a heartier crust, leave it in the oven a bit longer until it's a dark golden brown.