Sourdough Discard Pot Pie Crust: Grams and Baker's %

One 9-inch double-crust pot pie (a bottom and a top). Percentages count the flour inside the discard as flour and assume 100% hydration discard (equal weights flour and water). Weights come from the two published recipes named below; the percentages are our arithmetic.

Ingredient	Amy Bakes Bread	% flour	Modern Day Cottage	% flour	My grams	My %
Flour added	325 g	82.8	300 g	83.3		
Flour inside the discard	67.5 g	17.2	60 g	16.7		
Total flour	**392.5 g**	**100**	**360 g**	**100**		100
Cold butter	222 g	56.6	226 g	62.8		
Sourdough discard	135 g	34.4	120 g	33.3		
Ice water added	20–40 g, as needed	5.1–10.2	60 g, more as needed	16.7		
Total water (incl. discard)	**87.5–107.5 g**	**22.3–27.4**	**120 g**	**33.3**		
Salt	6 g	1.5	3 g	0.8		
Sugar	5 g	1.3	none	0		

If the dough is crumbly

1. Squeeze a pinch. If it holds together, stop; add no water [Simplicity and a Starter].
2. If not, add ice water one tablespoon (15 g) at a time until the dough comes together [Amy Bakes Bread]. On 392.5 g of flour, each tablespoon adds 3.8 points of water (our arithmetic).
3. Water develops gluten and turns to steam in the oven, which can puff the crust; use only what the dough needs [The Perfect Loaf].
4. Rolling cracks? Let the chilled dough sit about 15 minutes before rolling [Simplicity and a Starter]. Butter going soft? Chill 10–15 minutes [Modern Day Cottage].

Ice water added (Amy Bakes Bread batch)	0 g	15 g	30 g	45 g	60 g
Total water, % of 392.5 g flour	17.2	21.0	24.8	28.7	32.5

Fat swap (our arithmetic from USDA FoodData Central, not tested)

Butter is about 81% fat and 16% water; lard and shortening are about 100% fat and 0% water. For the same fat: lard or shortening = butter × 0.81, then add back butter × 0.16 as ice water. Example: 222 g butter → 180 g lard + about 36 g water. A gram-for-gram swap leaves the dough drier, so add water in small steps.

My notes:

bakerspercent.com · Weights: Amy Bakes Bread, "Sourdough Chicken Pot Pie" (Oct 16, 2025); The Modern Day Cottage, sourdough chicken pot pie. Full links and every calculation are on the web page.

Make Ahead, Freeze and Thanksgiving Turkey Pot Pie

Storage limits as the sources state them. Freezer times are quality limits; fridge times are the safety limits.

Part	Fridge	Freezer
Dough disks, wrapped	2 days (Modern Day Cottage); 3 days (Amy Bakes Bread); 3–4 days (Simplicity and a Starter); up to a week (The Perfect Loaf)	2 months (King Arthur); 3 months (Amy Bakes Bread; Simplicity and a Starter); 6 months (The Perfect Loaf)
Cooked filling alone	1 day, stored apart from the crust (Modern Day Cottage)	Up to 3 months, airtight; thaw overnight in the fridge, reheat on the stovetop (Modern Day Cottage)
Assembled pie, unbaked	Up to 1 day, covered (Amy Bakes Bread)	Freeze before baking; thaw overnight in the fridge; bake as directed, a few extra minutes if the filling is cold (Amy Bakes Bread)
Baked pie	3 days (Amy Bakes Bread); 4 days (Modern Day Cottage); USDA: 3–4 days	3 months, wrapped tightly (Amy Bakes Bread)

Freeze-before-baking steps

1. Cool the filling before it meets the crust (Amy Bakes Bread stirs frozen vegetables in to help).
2. Assemble the pie, then freeze it before baking.
3. Thaw overnight in the fridge. Never thaw on the counter (USDA).
4. Bake as the recipe says (425°F, 30–35 min for Amy Bakes Bread), a few minutes longer if the filling is still cold.
5. Reheat leftovers to 165°F (USDA); slices at 350°F for 10–15 minutes crisp the crust (Modern Day Cottage).

Thanksgiving 2026: turkey pot pie dates

When	What	Done
By Sat Nov 21	Make a double or triple batch of dough; freeze the disks, wrapped and bagged.	
Thu Nov 26, dinner	Refrigerate leftover turkey within 2 hours (1 hour if above 90°F), carved small, in shallow containers. Move dough disks to the fridge to thaw overnight.	
Fri Nov 27	Make the filling with the turkey in equal amounts to the chicken (280 g shredded for Modern Day Cottage; 454–680 g for Amy Bakes Bread). Assemble and bake, or freeze unbaked.	
Mon Nov 30	USDA: use refrigerated Thanksgiving leftovers within four days, or by this Monday; freeze what is left.	

My plan: Pie date _____ Turkey (g) _____ Dough batch ×1 / ×2 / ×3 Fat: butter / lard / shortening

bakerspercent.com · Sources: Amy Bakes Bread; The Modern Day Cottage; Simplicity and a Starter; The Perfect Loaf; King Arthur Baking; USDA Food Safety and Inspection Service (turkey, Thanksgiving, freezing and leftovers pages); USDA FoodData Central. Links are on the web page. Food-safety limits are USDA guidance, not a recipe author's claim. Researched compilation; not baked by us.