

Pie Crust

Makes enough crust for ONE single crusted pie. If you are making a pie with a top crust, you will need to double the recipe.

Ingredients

- 1 ¼ cup All-purpose flour
- 1 stick Butter (cubed and frozen)
- ½ tsp Salt
- ½ tsp Granulated sugar (add another 1 tsp for sweet recipes)
- 3-4 Tbsp Ice water

Directions

1. In food processor, combine all dry ingredients and quickly mix
2. Add butter a little at a time, and pulse until mix is mealy, with pea-sized pieces of butter throughout
3. Add ice water one Tbs at a time, pulsing until mixture just starts to come together. If you pinch some of the crumbly mixture between your fingers and it holds together, it is ready. If not, mix in another Tbs of water and pulse again.
4. Shape into discs, wrap with plastic and place in refrigerator to rest for at least 1 hour
5. Roll out as needed for pie or other recipe.

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