

PERFECT PIE CRUST

This Perfect Pie Crust recipe is easy and flaky tender. Just be sure to not over work the dough. It can be used for savory or sweet pies.



Perfect pie crust

Ingredients;

12 TBLS (1 1/2 sticks) very cold unsalted butter
3 cups all-purpose flour
1 TSP kosher salt
1 TBLS sugar
1/3 cup very cold vegetable shortening, like Crisco
6 to 8 TBLS (about 1/2 cup) ice water

Sugar sprinkled on the top crust makes a nice shine

Directions;

Dice the butter and return it to the refrigerator while you prepare the flour mixture. Place the flour, salt, and sugar in the bowl of a food processor with a steel blade and pulse a few times to mix. Add the butter and shortening. Pulse 8 to 12 times, until the butter is the size of peas. With the machine running, pour the ice water down the feed tube and pulse the machine until the dough begins to form a

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ball. Empty out on a floured surface and roll into a ball. Wrap in plastic wrap and refrigerate for 30 minutes.

Cut the dough in half. Roll each piece on a well-floured surface into a circle, rolling from the center to the edge, turning and flouring the dough to make sure it doesn't stick to the surface. Fold the dough in half, place in a pie pan, and unfold to fit the pan. Repeat with the top crust. Makes two 10" pie crusts.



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