

Basic Pie Crust

Who doesn't love pie crust? This recipe is great because it yields a flaky crust, and a flavorful one too (it's ALL BUTTER). Don't forget: it is always best to roll out cold dough because the dough won't toughen as it would if it were warm. Also, this recipe will yield enough dough for one 9 inch two-crust pie or two 9 inch single crust pies. Or, if you're like me, enough dough for one thick-crust pie with lots of embellishments and some extra dough left over for snacking on – raw or with cinnamon and sugar in the oven.

Ingredients:

2 ½ cups all-purpose flour, plus more for dusting

1 tsp. kosher salt

1 tsp granulated sugar

1 cup (2 sticks) unsalted butter, cold, cut into ½ inch or smaller cubes

ice water as needed

Directions:

In a large bowl, whisk flour, salt and sugar until combined. Add chilled butter. Cut the butter into the flour mixture with a pastry blender. Continue to cut the butter into the flour until the contents of the bowl look like coarse meal. The butter should be in very small chunks, the largest of which will be smaller than a pea. You are now ready to add the ice water.

Begin to add ice water to the mixture in small dribbles. In total you will use around 1/3 to ½ cup water. This amount will vary each time you make the recipe... so don't pay attention to the amount, pay attention to the saturation of your dough! After you've added a few dribbles of water, cut the dough again with your dough cutter. The flour granules should begin to stick together, and the dough should start amassing at this point. If not, add more dribbles of water and repeat. Try to work with the dough quickly, as the more you work the dough with the cutter the tougher it will get.

To check if the dough is ready for the final step, grab some in your palm and squeeze. If the dough holds together and doesn't fall apart, you're in good shape. Turn the dough onto a large sheet of plastic wrap and, holding the edges of the plastic wrap in your hands, gently kneed the dough into a cohesive mass. Pat into a ½ inch round, and refrigerate for 30 minutes or until needed.

This dough keeps in the fridge for 3 days and in the freezer for 3 months.