



Single Blind Baked Crust

Makes enough for one 9" pie shell

Crust

1 1/4 cups Flour

1/2 tsp salt

1/2 cup chilled butter, cubed

1/4 cup ice water

1. In a large bowl combine flour and salt.
2. Add the butter (make sure it's very cold!) and use a pastry blender to cut the butter into the flour until the butter is in pieces the size of small peas and the overall mixture resembles coarse crumbs.
3. Add the cold water a little (1-2 tablespoons) at a time until the mixture just holds together when pinched.
4. Lay the dough out on a flat clean surface and press it together with the heel of your hand a few times.
5. Wrap in plastic wrap and refrigerate for 1 hour.
6. Lay dough out on a lightly floured surface. Roll the dough into approximately a 12 inch circle about 1/8 inch thick.
7. Place rolled dough into the bottom of a 9 inch round pie plate. Crimp the edges and trim excess pastry if necessary.
8. Line the crust with a large square of parchment paper. Fill with dried beans to weight the bottom of the crust.
9. Bake at 350 degrees F for about 30 minutes or until very lightly golden and dry to touch. Remove beans and parchment paper and bake for an additional 5-10 minutes until golden brown.
10. Let crust cool to room temperature before filling.