



## The Perfect Pie Crust

Makes enough for one 9" double crust pie or two 9" pie shells

### Crust

2 ½ cups Flour  
1 tsp salt  
1 cup chilled butter, cubed  
½ 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. Divide the dough in half, wrap in plastic wrap and refrigerate for 1 hour.
6. Take one half of the dough and lay it 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.
8. Repeat the same for the second half and use for either a top crust, or a second bottom crust.