

HOMEMADE PIE CRUST

Making a homemade pie crust is something we can all keep in our recipe collection. Whether you choose to make a sweet pie or a savoury version, a good crust is everything!

TOOLS

- A 2 cup Pyrex measure for icy cold water
- Ice cubes
- Large bowl
- Pastry cutter or 2 butter knives
- OPTIONAL: A food processor works too, bench scraper

INGREDIENTS

- 2 1/2 cups flour
- 1 tsp salt
- 1 tablespoon of granulated sugar
- 1 cup very cold butter; cut into cubes
- 6-8 tbsp ice water

DIRECTIONS

1. Get your cold water into a measuring cup with some ice, we really want it super cold.
2. To a large bowl, add your flour and salt and sugar. Mix to combine.
3. Scatter cold butter cubes over flour and using a pastry cutter or 2 butter knives, cut your butter into the flour until it all becomes a bit “sandy”.
4. Next we want to drizzle the water a little at a time.
5. Work with a spatula at first and then, we can get in with our hands. We don't want to overmix the dough, we want to keep the butter cold.
6. Remove dough from bowl and place in a mound on a clean surface. Using your hands and working quickly, we want to form into one ball of dough, kneading only a couple times until it comes together.

7. Cut dough in half then form each half into discs.
8. Wrap each disc with plastic wrap and refrigerate at least 1 hour, and up to 2 days.
9. You can also freeze it for up to 3 months
10. When it's time to make a pie, bring the crusts out and let "rest" a few minutes before you start to roll them out.