



Pie Crust With Butter

Baking

Prep Time: 1hr 15mins **Difficulty:** Easy **Servings:** 1 complete pie crust (top and bottom)

INGREDIENTS

- 2 ½ cups all-purpose flour
- ½ teaspoon kosher salt
- 1 tablespoon sugar
- 2 sticks of very cold salted butter, cut into 1/2-inch cubes
- 3 to 6 tablespoons of ice water

DIRECTIONS

Add flour, salt, and sugar to a mixing bowl. Scatter half of the butter cubes over flour and mix using a pastry attachment. Once the butter starts to break up, add the remaining butter cubes and mix until a rough dough begins to form.

Scrape the bowl, redistribute the flour-butter mixture, and mix until flour and butter are evenly distributed. The dough should look broken up and crumbly.

Add two tablespoons of ice water and continue to mix, adding more water, one tablespoon at a time, until a loose dough ball forms. Remove the dough from the bowl and place it in a mound on a lightly floured surface. Work the dough just enough to finish forming a ball. Cut the ball in half, then form each half into discs. Wrap each disc with plastic wrap and refrigerate for at least 1 hour and up to 2 days.