

Pie Crust

By Kathy Gunst

This is a basic pie crust that will work well for pumpkin pie, pecan pie, apple, or any of your favorite pies. Make sure to leave enough time to chill the crust.

Ingredients:

2 cups all-purpose flour

1/4 cup sugar

1 1/2 teaspoons salt

1 cup (2 sticks) unsalted butter, chilled and cut into small pieces

About 3 to 6 tablespoons ice cold water

You can make the crust in a food processor or by hand. Here are both methods:

To prepare the crust by hand: mix the flour, sugar and salt in a large bowl. Add the butter and, using a pastry cutter or your hands, break the butter up into the flour mixture until it resembles coarse breadcrumbs. Mix in the 3 tablespoon of the water, adding more if needed, until the dough begins to come together and there is no excess flour in the bottom of the bowl. Add another tablespoon or two of water if needed.

To prepare the crust using a food processor: add the flour, sugar, and salt into the bowl of the processor and blend to mix. Add the butter and pulse about 15 times, or until the mixture resembles coarse breadcrumbs. With the motor running, add the water, a few tablespoons at a time until the dough pulls away from the sides of the bowl.

Mound the dough into a round, flat disc, and wrap in a large piece of plastic wrap. Chill for at least an hour, or up to 48 hours.

Sprinkle a clean work surface with flour. Remove the chilled dough circles and roll it out to a circle about 11 inches across. Place the circle into a 9-inch pie plate, allowing the edges to fall over the sides of the pie plate. Place your filling inside the dough and proceed with your recipe.

You will have some extra dough - it can be used for a small tart or for making a lattice topping.