

Oil Pastry {Single Pie Crust}

Ingredients:

1 cup + 2 tablespoons all-purpose flour
½ teaspoon salt
⅓ cup oil (canola or vegetable)
2-3 tablespoons ice water

Directions:

Preheat the oven to 475 degrees F.

In a medium size mixing bowl stir together flour and salt until combined. Add oil and using a stiff thin spatula or frosting knife (or other such utensil) cut (not stir) the oil into the flour mixture until combined, being careful not to overmix (over mixed pie dough will give you a dry, non-flaky pie crust). Once oil is cut in, add 2 tablespoons of ice water and cut (like you did with the oil) the water into the flour/oil mixture. If it's still looking dry after the first 2 tablespoons of water are absorbed, add ½ a tablespoon of water more at a time until moist and the dough can be easily formed into a ball.

Between 2 sheets of wax paper, roll pastry into a circle that is 2 inches larger than upside down pie plate. Peel wax paper away (flipping over and peeling it off the other side too, so it's loose) and place in pie dish, removing any air pockets (so it's nice and snug in along the bottom, inside edge of the pie dish). Fold overhanging pastry underneath and flute the edge as desired. Prick the bottom and sides of the sides or pastry with a fork. For a pre-baked crust, bake for 8-10 minutes or until light brown. Cool on cooling rack.

Note: If your pie filling requires baking you don't need to pre-bake the crust.