

RECIPE

Basic Pie Crust

BY CHRISTINA TRUONG

Prep Time **10 minutes**

Ingredients:

- ☐ 1½ cups All Purpose Flour
- ☐ ½ cup Cold Butter, cubed
- ☐ 1 tbsp Sugar
- ☐ ½ tsp Salt
- ☐ 4-6 tbsp Ice Water

Instructions:

1. In a food processor, add in Flour, Sugar, and Salt and pulse a few times to incorporate the ingredients. For a savoury pie crust, omit the sugar.
2. Add in the Cold Butter and pulse about 10 times, while it's pulsing, slowly add 1 tbsp of Ice Water at a time (the amount of tablespoon varies, you may need more or less), until the dough comes together when pitched.
3. Pour out the dough from the food processor and onto a lightly floured surface and form the dough into a disk.
4. Wrap the dough in food wrap (cling film, Saran wrap, eco-friendly beeswax wrap) and put it in the fridge for 30 minutes before using.

******This pie crust dough is freezer friendly. So feel free to make the dough ahead of time and leave it in the freezer for future pie making. Just make sure to defrost it overnight in the fridge or on the counter for 2-3 hours.