

My Favorite Pie Crust

Yield: One double or two single crust pies

Ingredients

2 1/2 cups (315 grams) all-purpose flour
1 Tablespoon (15 grams) granulated sugar
1 (5 grams) teaspoon table salt
1 cup (8 ounces) unsalted butter, very cold and cut into small cubes
1/2 -3/4 cup buttermilk

Directions

In the bowl of your food processor, pulse the flour, sugar and salt to combine. Add butter cubes and pulse until only small pieces of butter remain, about the size of small peas. Pour in buttermilk (I usually start with 1/2 cup) and pulse until dough barely comes together.

Divide into two even discs and chill for at least 2 hours. Once chilled, roll out for desired use, I like to throw the rolled out dough back in the fridge for about 30 minutes after rolling to ensure it is thoroughly cold. Bake as directed in your recipe.