

Pie crust



Ingredients:

1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup cold unsalted butter, cubed
3-5 tablespoons ice water

Instructions:

1. In a medium bowl, whisk together the flour and salt.
2. Using a pastry cutter or your fingers, work the butter into the flour until the mixture resembles coarse crumbs.
3. Gradually add ice water, one tablespoon at a time, until the dough just comes together. Don't overwork the dough!
4. Shape the dough into a disk, wrap it in plastic wrap, and refrigerate for at least 30 minutes.
5. When ready to use, roll out the dough on a lightly floured surface to a 12-inch circle. Transfer the dough to your pie dish and trim the edges.
6. Fill the pie crust with your desired filling and bake according to your recipe.