



edibleSeattle's All-Butter Pie Crust

Source: Jill Lightner

Prep Time 20 minutes | Makes one 9-inch crust

Ingredients:

1 1/4 cups all-purpose flour

1/4 teaspoon salt

1 stick (4 ounces) unsalted farmstead butter, chilled, cut into 1" dice, and chilled again

4-5 tablespoons water, chilled in fridge

Blend flour and salt in a medium mixing bowl. Sprinkle chilled butter cubes into the flour and press into the dry ingredients with your fingertips, blending together until the mixture looks like fresh breadcrumbs or damp sand. Ideally, no lumps of butter any bigger than a pea will remain, nor will you have any dry flour lurking in the bottom of the bowl.

Add cold water one tablespoon at a time, blending gently with a large fork, until the dough forms into a ball. Roll crust out to about 1/8" thick and gently pat down into a 9" pie pan, trimming the edge with a sharp knife or scissors so the dough hangs over the edgy by 1/2". Fold and crimp the dough's edges. Line with plastic wrap and freeze for a minimum of 30 minutes, or as long as overnight.

Remove from freezer when your filling's ready and the oven is pre-heated—whatever sort of pie you're baking, you want the crust fully frozen when it goes into the oven.