

[RECIPE PIE CRUST](#)



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Butter Flaky Pie Crust Recipe Allrecipes com

Directions. In a large bowl, combine flour and salt. Cut in butter until mixture resembles coarse crumbs. Stir in water, a tablespoon at a time, until mixture forms a ball. Wrap in plastic and refrigerate for 4 hours or overnight. Roll dough out to fit a 9 inch pie plate. Place crust in pie plate.

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Pie Crust Recipes Allrecipes com

This recipe yields a tender, flaky pie crust every time. Flour, shortening, hot water, cornstarch, vinegar, and milk will help you do the trick. The dry ingredients are stirred into the liquid ingredients and the dough is rolled between sheets of waxed paper. This recipe yields two double crusts.

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Perfect Pie Crust Recipe SimplyRecipes com

Combination Butter and Shortening Crust. Ingredients for one double-crust 9 inch or 10 inch pie: 2 1/2 cups all purpose flour. 1 teaspoon salt. 2 Tablespoons sugar. 3/4 cup (a stick and a half) unsalted butter, chilled, cut into 1/4 inch cubes. 1/2 cup of all-vegetable shortening (8 Tbsp) 6-8 Tablespoons ice water.

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Perfect Pie Crust Recipe Add a Pinch

A homemade pie crust recipe that works perfectly for sweet and savory pies. This pie crust recipe is made by hand and makes a perfect pie crust every single time! The perfect basic pie crust recipe makes any pie better more magical even.

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Easy Pie Crust Recipe Taste of Home

Directions. Fill or bake shell according to recipe directions. For a double crust, divide pastry in two portions so that one ball is slightly larger than the other. Roll out larger ball on a lightly floured surface to fit a 9-in. or 10-in. pie plate. Transfer pastry to pie plate. Trim pastry even with edge of plate. Add filling.

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Homemade Pie Crust Recipe Genius Kitchen

A nice all purpose pie crust. When I need a crust for a cobbler, I change it to self rising flour because I like lots of crust in my cobblers.

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