

## **EASY PIE PASTRY RECIPES**



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### **Never Never Fail Pie Pastry Recipe Allrecipes com**

Directions. In a separate bowl, whisk together water, egg yolk, vanilla extract, and vinegar. Stir into flour mixture and knead dough briefly, just until smooth. Allow to rest 15 minutes before rolling out. Pastry is easier to work with when chilled. Can be stored in refrigerator for up to 1 week. See how to make a quick and tangy Buttermilk Pie.

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### **Easy Pie Crust Recipe VIDEO NatashasKitchen com**

In a food processor, pulse together flour, sugar and salt. Add COLD diced butter and pulse until coarse crumbs and some pea-sized pieces form. Add 6 Tbsp ice water and pulse just until moist clumps/ small balls of dough form. Pinch a piece of dough between your fingers and if it sticks together, it's done.

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### **Easy Pie Crust Recipe Taste of Home**

Directions. Cover and refrigerate for 30 minutes or until easy to handle. For a single crust, roll out pastry on a lightly floured surface to fit a 9-in. or 10-in. pie plate. Transfer pastry to pie plate. Trim pastry 1/2 in. beyond edge of plate; flute edges. Fill or bake shell according to recipe directions.

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### **Easy Pie Dough Recipe Serious Eats**

1. Combine two thirds of flour with sugar and salt in the bowl of a food processor. Pulse twice to incorporate. Spread butter chunks evenly over surface. Pulse until no dry flour remains and dough just begins to collect in clumps, about 25 short pulses. Use a rubber spatula to spread the dough evenly around the bowl of the food processor.

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### **Easy Pie Crust Recipe Allrecipes com**

Directions. Preheat oven to 400 degrees F (200 degrees C). Place all ingredients in 9 inch pie pan. Stir together with fork. Pat mixture into bottom and up the sides of the pan. Poke holes in bottom and side of crust. Bake for 15 minutes in the preheated oven, or until light brown. Use as directed in favorite pie recipe.

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### **Easy All Butter Flaky Pie Crust Recipe Easy Recipes for**

Easy All-Butter Flaky Pie Crust Recipe. 265 comments / 79 reviews. by Joanne Cut the butter into the flour with a pastry blender, working mixture until the flour has a coarse, mealy texture similar to fresh bread crumbs. About 1 2 minutes. Add remaining 1 cup of flour. Work butter and flour with the pastry blender until flour is evenly

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### **Easy Chicken Pot Pie With Puff Pastry You Can Make Tonight**

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### **Easy Pie Crust Recipe The Chew ABC com**

Easy Pie Crust. Don't miss out on an easy homemade pie crust recipe to suit all of your baking needs. In a small bowl, dissolve the sugar and salt in the water. Refrigerate until very cold, about 30 minutes. During that time, refrigerate your butter, flour, mixer bowl, and paddle, too.

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