Grandma Marilyn’s Pie Crust

Ingredients:

1 ½ C flour

½ C butter (1 stick)

½ tsp salt

4-5 Tbsp ICE cold water

Instructions:

1. Mix flour and salt together
2. Cut in butter until pieces are the size of peas
3. Sprinkle water over, 1 Tbsp at a time, tossing mixture after each addition
4. Form into a ball (do not kneed much as it will get tough)
5. Flatten on lightly floured surface and roll into large circle with rolling pin until 1/8 inch thick

\*for 2 crusts, double the recipe and form 2 balls in step 4