

# Easy Pie Crust Recipe



This homemade pie crust dough recipe yields a flaky tender crust with rich buttery flavor. This recipe uses only butter (NO SHORTENING) so it is all natural.

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**Servings:** 12 people (makes 2 single or 1 double crust)    **Calories:** 232

**Prep Time:** 10 mins    **Total Time:** 10 mins



## Ingredients

### Ingredients for Butter Pie Crust Dough Recipe:

- 2 1/2 cups all-purpose flour, plus more to dust, \*measured correctly
- 1/2 Tbsp granulated sugar
- 1/2 tsp sea salt
- 1/2 lb COLD unsalted butter, (2 sticks) diced into 1/4" pieces
- 7 Tbsp ice water, (7 to 8 Tbsp)

## Instructions

1. Place flour, sugar and salt into the bowl of a food processor and pulse a few times to combine.
2. Add cold diced butter and pulse the mixture until coarse crumbs form with some pea-sized pieces then stop mixing. Mixture should remain dry and powdery.
3. Add 7 Tbsp ice water and pulse just until moist clumps or small balls form. Press a piece of dough between your finger tips and if the dough sticks together, you have added enough water. If not, add more water a teaspoon full at a time. Be careful not to add too much water or the dough will be sticky and difficult to roll out.
4. Transfer dough to a clean work surface, and gather dough together into a ball (it should not be smooth and DO NOT knead the dough). Divide dough in half and flatten to form 2 disks. Cover with plastic wrap and refrigerate 1 hour before using in recipes that call for pie crust.

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