



All-Butter Pie Crust

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By Melissa Clark | Yield: One 9-inch single pie crust |

Ingredients

1 ¼ cups all-purpose flour (150 grams)
¼ teaspoon fine sea salt
10 tablespoons unsalted butter, cold and cut into cubes
2 to 4 tablespoons ice water, as needed

Preparation

Step 1

In a food processor, pulse together the flour and salt. Add butter and pulse until the mixture forms lima bean-size pieces. Slowly add ice water, 1 tablespoon at a time, and pulse until the dough just comes together. It should be moist, but not wet.

Step 2

Turn dough out onto a lightly floured surface and gather into a ball. Flatten into a disk with the heel of your hand. Cover tightly with plastic wrap and refrigerate for at least 1 hour and up to 2 days.

Tip

For the best results, use a high-fat, European-style unsalted butter like Plugra.