THE PERFECT PIE CRUST

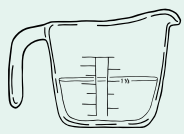
INGREDIENTS:

2 1/2 cups

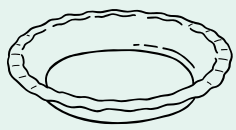
3/4 cup shortening, chilled

1 tsp kosher salt

6 TBSP cold, unsalted



1/2 cup ice water



pie dish

STEP 1:

CUT FATS into flour using a pastry blender.

STEP 2:

ADD MOISTURE: Add ice water 1 Tablespoon at a time until it starts to come into a ball.

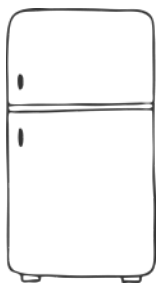
STEP 3:

FORM INTO BALL: the dough should not be sticky.

STEP 4:

DIVIDE into two equal pieces and flatten into discs.

STEP 5:



REFRIGERATE: Cover with plastic wrap and refrigerate for 2-24 hour, or freeze for 3 months.

STEP 6:

PREPARE: Remove dough from fridge, dust both sides with flour

STEP 7:

ROLL OUT: Use rolling pin to roll out each crust into a thin, 12 inch circle.

STEP 8:

TRANSFER to pie dish. Trim and crimp edges.

For more pie recipes, visit: TastesBetterFromScratch.com

Watch Pie Crust video

Tastes Better from Scratch™