

Pie Crust- from ASWHomestead



One-Crust Pie

1/3 cup plus 1 tablespoon softened butter

1 cup all-purpose flour

¼ teaspoon salt

2 to 3 tablespoons cold water

Two-Crust Pie

2/3 cup plus 2 tablespoon softened butter

2 cups all-purpose flour

1 teaspoon salt

4 to 5 tablespoons cold water

Directions:

- 1.) Cut butter into flour and salt using pastry blender or crisscrossing 2 knives until large crumbs form. Add 1 tablespoon of water at a time, tossing with a fork until dough is moistened.
- 2.) Gather dough into a ball and shape into a flattened round disc. Place disc on lightly floured parchment paper. (**Two-Crust Pie:** divide dough in half and shape into two rounds).
- 3.) Cover round disc with parchment paper. Roll dough into a circle two inches larger than upside-down pie plate. Ease into pie pan, pressing firmly against bottom and side.

One-Crust Pie

Filled Crust: Trim overhanging crust. Fill and bake as directed in pie recipe.

Baked Crust (unfilled): Heat oven to 475 degrees F. Trim overhanging crust. Bake 8 to 10 minutes or until light brown. Cool on wire rack.

Two-Crust Pie: Pour desired filling into dough lined pie pan. Trim overhanging dough ½ inch from rim of pan. Place second dough over filling. Trim overhanging dough 1 inch from rim. Press together top and bottom doughs. Cut slits so steam can escape. Bake as directed in pie recipe.