

Basic Pie Crust

Makes 4 nine inch crusts

1 pound of butter
5 cups flour
2 teaspoons salt
2 teaspoons sugar
6 tablespoons ice water

Cut butter into small pieces and place in walk in

Combine flour, salt and sugar in a bowl

Place flour mixture in food processor with butter
Add 2 tablespoons ice water

Pulse until mixture is crumbly

Transfer dough to mixture
Add 4 tablespoons ice water

Mix until dough sticks together, about 1 min

Divide dough into 4 equal pieces
Cover with plastic and refrigerate 30 min.

You may freeze this dough for up to 6 months