

PERFECT PIE CRUST



Ingredients

- 2 1/2 cups all purpose flour
- 1 tsp sugar
- 1/2 tsp salt
- 1 cup (2 sticks) cold butter
- 1/4 cup ice cold water



Cooking Instructions

- Combine flour, sugar, and salt in the bowl of a food processor and pulse until mixed.
- Cut each stick of butter into 8 chunks and add to the processor.
- Pulse the mixture until it has small lumps about the size of peas.
- Gradually add cold water to the food processor and blend until it starts to come together.
- Remove from food processor and press into a ball with your hands. Wrap in plastic wrap and chill until ready to use or roll out to use immediately.