# homemade pie crust

## Family Chef: Katelyn McMahon

#### Ingredients:

* 2 ½ c all-purpose flour
* 1 c unsalted butter (2 sticks), very cold, cut into ¼-inch cubes \*
* ½ tsp salt
* 1 tsp granulated sugar
* 8-12 tbsp ice water

#### Instructions:

1. Combine the flour, salt and sugar in a large bowl, mix well.
2. Add the butter and using a pastry cutter, or two forks, mix the flour and butter until the butter is pea sized – could also use a food processor, and pulse about 10 times
3. Add the water, just a few tablespoons at a time, stirring gently with a fork until the dough is just coming together but is still crumbly
4. Smash dough into two balls and wrap in plastic wrap and rest in the fridge for at least an hour, or overnight if possible.

#### Notes

1. \* Butter – Healthy Option - I tried the recipe with 1 stick of butter instead of two because it seemed greasy with 2 the first few times I made it, and it turned out identical with only 1 stick! I did use a little more water than usual just to give it a little more liquid to replace the butter grease but other than that, same recipe!
2. Perfect for dinner pies (see chicken pot pie and meat potatoes pie recipes) as well as dessert pies!