

Pie Crust Recipe

The **Perfect Pie Crust Recipe** requires only **5 ingredients** and yields enough for both bottom and top crust. This Pie Crust is buttery, flaky and is perfect for sweet or savory pies.



4.64 from 25 votes

Prep Time	Cook Time	Total Time
15 mins	1 hr	1 hr 15 mins

Course: Dessert, Pie Cuisine: American Keyword: pie, pie crust
Servings: 8 Calories: 351kcal Author: Joanna Cismaru

Ingredients

- 2 ½ cups all-purpose flour
- 1 tbsp sugar
- 1 tsp salt
- 1 cup butter unsalted and cold, (2 sticks)
- 6-8 tbsp ice water

Instructions

1. Add the flour, sugar and salt to a food processor and pulse a couple times to mix.
2. Add the butter to the food processor and pulse several times until the pieces of butter are pea size.
3. Add the ice water. Start with 6 tbsp of water (no ice cubes) and pulse again. Pinch the dough and if it doesn't stick together between your fingers add the rest of the water, a tablespoon at a time, until the dough just begins to hold together.
4. Transfer the dough from the food processor to a clean work surface and use your hands to form into a ball. Do not over-knead. If you over knead you start melting the butter with your hands and the dough starts developing gluten which means tough dough.
5. Cut the ball into 2 pieces and shape each piece into a disc. You should still see pieces of butter in the dough. This is what will make your dough flaky. Wrap each disc in plastic wrap and refrigerate for at least 30 minutes or up to 2 days.
6. Remove the dough from the refrigerator, and let it sit at room temperature for up to 10 minutes. This is required to soften the dough a bit, so that you can roll it out.
7. Roll out each disc using a rolling pin. If your dough is sticking to the surface or to the rolling pin add a bit more flour as necessary. Roll it until it's about 1/8 of an inch in thickness.
8. Place the pie dough lightly into a pie plate. I usually roll it on the rolling pin and unroll it over the pie plate. (see video) Crimp the edge and cut off excess dough.
9. Add your favorite filling to the pie.
10. Roll out the second disc. Gently place on top of the filling or cut into long strips to make a lattice. Trim the excess dough, if needed.
11. If making a double crust pie, make vents in the top pie crust if necessary using a sharp knife and brush it with egg wash, if preferred.

12. Bake the pie for 1 hour at 375 F degrees or until the crust is golden and starts to brown.

Notes

1. You can also combine some vegetable shortening into the crust, for example 1/2 cup butter and 1/2 cup shortening.
2. **No food processor? No problem:** If you don't have a food processor, you can use a pastry cutter to cut the butter into the flour.
3. **Freezing the pie crust:** Place the pie dough in a freezer bag and freeze up to 3 months. When ready to use it, thaw the pastry overnight in the refrigerator. You can also freeze a baked pastry shell. (see the blind baking notes in the post) Cool the pie shell completely before transferring it to a freezer container or bag and freeze up to a month. Thaw overnight before using.

Nutrition

Calories: 351kcal | Carbohydrates: 31g | Protein: 4g | Fat: 23g | Saturated Fat: 14g | Cholesterol: 61mg | Sodium: 295mg | Potassium: 48mg | Fiber: 1g | Sugar: 1g | Vitamin A: 710IU | Calcium: 13mg | Iron: 1.8mg