

JONES VALLEY TEACHING FARM

FLAKY PIE CRUST

MAKES: Crust for one pie

INGREDIENTS:

- ⇒ 2 cups flour (minus 2 Tbsp.)
- ⇒ 12 Tbsp. butter, chilled/frozen
- ⇒ ½ tsp. kosher salt
- ⇒ 1/3 cup ice water

INSTRUCTIONS:

1. Dice frozen butter into 1/4" cubes. Place flour, salt, frozen butter in to food processor and pulse 2-3 times.
 - a. If you do not have a food processor, add the ingredients to a bowl and use a fork, knife, or pastry cutter to mix and combine butter with dry ingredients.
2. Remove ice from water and measure out 1/3 Cup, add to food processor. Pulse additional 3-5 times until dough resembles small peas and holds a ball when pinched. (Again, this step can be done by using a fork, knife, or pastry cutter.)
3. Transfer dough to mixing bowl and finish kneading by hand, being careful not to overwork the dough. Form into ball/disc shape and transfer to plastic wrap. Wrap tightly and chill for 2 hours or overnight.
4. Remove dough from refrigerator and allow to warm to room temperature. Roll dough with rolling pin on a lightly floured surface. Try to roll using even pressure while forming dough into a 1/8" thick circle.
5. Gently place dough into pie shell and poke the bottom with a fork. Place in refrigerator for additional 10 minutes.
6. Remove from refrigerator. Place parchment paper in pie shell and cover with dried beans.
7. Bake at 350 for 20-25 minutes until edges start to slightly brown. Carefully remove parchment and dried beans.
8. Return to oven for additional 15-20 minutes until your pie crust is evenly browned.
9. It is now ready for a filling of your choice! Savory or sweet!

