



Homemade Pie Crust

Yield: 2 (10-inch) crusts

Ingredients:

- 12 tablespoons (1 1/2 sticks) very cold unsalted butter
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 tablespoon sugar
- 1/3 cup very cold vegetable shortening
- 6 to 8 tablespoons (about 1/2 cup) ice water

Instructions:

1. Dice the butter and return it to the refrigerator while you prepare the flour mixture.
2. Place the flour, salt, and sugar in the bowl of a food processor fitted with a steel blade and pulse a few times to mix.
3. Add the butter and shortening. Pulse 8 to 12 times, until the butter is the size of peas. With the machine running, pour the ice water down the feed tube and pulse the machine until the dough begins to form a ball.
4. Dump out on a floured board and roll into a ball. Wrap in plastic wrap and refrigerate for 30 minutes.
5. Cut the dough in half. Roll each piece on a well-floured board into a circle, rolling from the center to the edge, turning and flouring the dough to make sure it doesn't stick to the board. Fold the dough in half, place in a pie pan, and unfold to fit the pan.
6. You can freeze the extra pie crust to use at a later date. Wrap in plastic wrap and place in a freezer bag.



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