Easy Homemade Pie Crust

Prep 10 m | Ready In 40 m | Yield 2 crusts

“This pie crust is my personal favorite and is made using a food processor, which makes cutting the butter into the flour very simple. By the way, you can make a double batch of this, and freeze the individually wrapped dough for future pie-related adventures.”

Ingredients

- 2 1/2 cups all-purpose flour
- 1 cup unsalted butter - chilled, cut into tablespoon-size pieces
- 1/2 teaspoon salt
- 7 tablespoons ice water
- 1 tablespoon cider vinegar

Halved Ingredients

- 1 1/4 cups all-purpose flour
- 1/2 cup unsalted butter - chilled, cut into tablespoon-size pieces
- 1/4 teaspoon salt
- 3 1/2 tablespoons ice water
- 1/2 tablespoon cider vinegar

Directions

1. Combine flour, salt, and butter in a food processor. Pulse until mixture resembles coarse crumbs, about 10 1-second pulses.
2. Stir water and vinegar in a small bowl.
3. Pour half the ice water and vinegar mixture into the flour and butter mixture. Pulse to combine, about 3 (1-second) pulses. Pour in remaining ice water and vinegar mixture. Pulse until mixture just starts to come together, about 8 (1-second) pulses.
4. Turn dough out onto a wooden surface, pat into round shape and divide in half. Form each half into a disc about 5 inches wide.
5. Wrap each disc in plastic wrap and refrigerate for at least 30 minutes until ready to use.

Notes

For my small Kitchen Aid “food processor” use the halved ingredients.

https://www.allrecipes.com/recipe/220996/easy-homemade-pie-crust/

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