

Pie Crust - The Perfect Homemade All Butter

- Prep time: 10 min
- Cook time: 20-30 min
- Total time: 30-40 min

Ingredients

- 2 3/4 cups All Purpose Gold Medal Flour
- 3 tablespoons granulated sugar
- 1 teaspoon kosher salt
- 2 sticks cold unsalted butter, cubed
- 1/2 cup ice water

Directions

1. Add the flour, sugar and salt to a stand mixer with paddle attachment. Beat on low to combine. Add cold butter, beat until butter is the size of small peas with the flour mixture.
2. With the mixer on, slowly add the ice water until dough forms and is combined.
3. Transfer dough to a lightly floured countertop, kneading a couple times to combine. Divide dough in half, flatten slightly and wrap tightly with plastic wrap. Refrigerate for 2-3 hours before using. When ready to use, roll out round large enough to fit your pie plate. Transfer to pie dish and crimp the edges as desired. Poke holes at the bottom of pie. Bake for 25-30 minutes until baked through and slightly golden. Remove and let cool before filling. If using a pie filling recipe that needs baked, bake according to that particular recipe.
4. Store dough wrapped in plastic wrap for up to 1 week in the refrigerator or 2 months in the freezer.

Makes two 9 inch pie crusts

