

# Classic Butter Pie Crust Dough

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## *Pastry For One Nine-Inch Single-Crust Pie*

*1 1/4 cups all-purpose flour  
1/4 teaspoon salt  
1/2 cup cold butter, cubed  
3 to 4 tablespoons ice water*

## *Pastry For One Deep-Dish Single-Crust Pie*

*1 1/2 cups all-purpose flour  
1/4 teaspoon salt  
2/3 cup cold butter, cubed  
3 to 6 tablespoons ice water*

## *Pastry For A Double-Crust Pie*

*2 1/2 cups all-purpose flour  
1/2 teaspoon salt  
1 cup cold butter, cubed  
6 to 8 tablespoons ice water*

In a bowl, combine the flour and salt. Cut in the butter until crumbly. Gradually add the ice water, tossing with a fork until the dough holds together when pressed. Shape the dough into a disk. Wrap and refrigerate for one hour or overnight.

For a single-crust pie: On a lightly floured surface, roll the dough to a 1/8-inch-thick circle. Transfer to a nine-inch pie plate.

For a double-crust pie: Divide the dough in half. Form disks with one portion slightly larger. Refrigerate for one hour. Roll out the larger disk for the bottom crust.

For a single-crust pie: Trim the crust to 1/2-inch beyond the rim of the plate. Flute the edge.

For a double-crust pie: Add the filling to the pie. Roll the remaining disk of dough to a 1/8-inch-thick circle. Place over the filling. Trim, seal and flute the edge. Cut slits in the top.

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**Rules For Rolling:** To ensure even rolling, give the dough a quarter turn after each roll. This will also help prevent the butter from melting and the dough from sticking to your work surface and rolling pin.

**Fluted Edge:** Flute the crust by positioning your index finger on the edge pointing outward. Then place the thumb and index finger of your other hand on the outside of the edge and pinch the crust around your finger to form a V. Continue around the entire edge.

**Freeze Pastry For Fast Pies:** Make the dough as directed and shape into a disk. Wrap tightly in waxed paper. Freeze in a freezer container for up to several weeks. When ready to use, thaw in the refrigerator overnight.

## **TIPS**

*All Butter Crust: Pie crusts can be made with butter, shortening or lard. While lard and shortening do turn out a tender, flaky crust, flavor is often lacking. Recipes made with butter provide tender layers along with fabulous flavor.*

*The Colder, the Better: Always start with cold butter. That way, the heat of the oven will melt it creating pockets of steam. The steam then gives lift to the pastry, resulting in flaky layers. Chill the dough according to recipe directions and soften it only slightly before rolling on a lightly floured surface.*

*Nix The Overmixing: When mixing pie crust dough, a gentle hand is needed to create flaky layers. Using a fork, toss (don't press) cold butter and water into the flour just until everything is mixed and thoroughly coated. Handling the dough too much will create a tough crust.*

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Per Serving (excluding unknown items): 5901 Calories; 404g Fat (61.3% calories from fat); 72g Protein; 501g Carbohydrate; 18g Dietary Fiber; 1073mg Cholesterol; 6277mg Sodium. Exchanges: 33 Grain(Starch); 79 1/2 Fat.