

Pie Crust Recipe

Makes (2) 8" pies with a little extra for pie topper decorations

Ingredients:

- 2 1/2 cups Flour plus extra to dust surface with
- 1 Tbsp sugar
- 1/2 tsp salt
- 2 sticks butter sliced into tablespoon measurements
- 6 -8 Tbsp ice water

Instructions

1. Mix all dry ingredients in a bowl with spoon.
2. Put on gloves 😊
3. Add cold diced butter a little at a time and mix with your hands (squeezing ingredients together until well blended.). Kids love this part. Mixture should be crumbly.
4. Now add ice water 1 tablespoon at a time until the mixture resembles play dough. Form a ball with the mixture, place on wax paper & wrap with plastic wrap then place in the refrigerator for 20 minutes.
5. Transfer dough to a work surface like granite or (we use a large thin cutting mat). Area must stay cold or the dough will get mushy. Sprinkle surface lightly with flour. Divide dough in half. Place ½ the dough the work surface and flatten. wrap the other half back up to keep cold in the refrigerator until ready to use.
6. Roll out dough, starting from the center of the disk then out. Dough should be about ¼ inch thick then place in the pie tin. Press gently to fit to pie tin. DO NOT press so you see the tin through the crust. Be gentle
7. Trim around lip.
8. Use the extra dough from trimming to roll out and use with cookie cutters for decorating the top of the pie.
9. Pie decorations must be brushed with an egg-wash prior to baking.

Wrap pie crust with plastic wrap and keep in refrigerator until ready to use.
Can keep for about 2 days.

Egg wash: 1 egg beaten with 2 tablespoons water. Brush on the egg wash right before you are ready to bake.