

Ultimate Pie Crust

Ingredients:

2 cups	All-purpose flour, plus more for dusting
5 tsp	Sugar
Pinch	Salt
12 tbs	Cold unsalted butter, cut into small pieces

Directions:

Combine the flour, sugar and a pinch of salt in a large bowl. Mix in the cold butter with a pastry blender or your hands until the mixture resembles coarse crumbs. Work in 3 tablespoons ice water until the dough holds together without being too sticky. If it's still crumbly, add more ice water, 1 teaspoon at a time. Form into a ball, wrap in plastic and refrigerate for at least 30 minutes.

On a floured surface, roll out the dough into an 11- to 12-inch circle with a floured rolling pin. Ease into a 9-inch pie pan; press firmly into the bottom and sides. Trim the excess dough, then pinch the edges. Refrigerate until ready to fill.