

CLASSIC PIE CRUST

By Pat Gunsolley of Bishop, CA

Ingredients	1 & 2/3 Cups Unbleached All-Purpose Flour 2 TBSP Granulated Sugar 1 TSP Kosher Salt 3/4 Cup Cold Unsalted Butter – cut into small pieces 5 to 7 TBSP Ice Water
Instructions	<ul style="list-style-type: none">• Put the Flour, Sugar and Salt in a food processor and pulse to combining• Add the Butter and pulse until the largest pieces are about the size of corn kernels – about 8 to 12 one-second pulses• Drizzle 5 TBSP of the Ice Water over the Flour mixture and pulse until the mixture becomes moist, crumbly looking dough that holds together when squeezed in your hand – about 4 to 6 pulses. If the dough is still dry, add another tablespoon or two of Ice Water and test again.• Turn the dough out onto a clean work surface. Gently gather and press the dough into a disk. Wrap the dough in plastic and chill for at least 1 Hour or up to 2 days.• Let the dough set at room temperature to soften slightly (it should be firm but not rock hard, 5 to 20 minutes, depending on how long it was chilled. Roll the dough on a lightly floured work surface with a lightly floured rolling pin until it's about 13 inches wide and 1/8 inch thick. Roll from the center of the dough to the edges and try to use as few passes as possible to avoid overworking the dough. After every few passes, run an offset spatula or a bench knife under the dough to be sure it isn't sticking, and give the dough a quarter turn. Re-flour the work surface and rolling pin only as needed. Excess flour makes the crust tough.• Transfer the dough to a 9-inch pie plate by rolling it around the rolling pin and unrolling it into the plate. You can also fold the dough in half and unfold it into the plate. To fit the dough into the plate, gently lift the edges to create enough slack to line the sides without stretching the dough. Trim off all but 3/4 inch of the overhang. Roll the dough under itself to build up the edge of the crust. Crimp the edge of the crust with your fingers. With the tines of a fork, prick the crust all over, Chill for up to 1 hour in the refrigerator or about 30 minutes in the freezer.• Position a rack in the center of the oven and heat the oven to 425°F. Line the piecrust with foil and fill with dried beans or pie weights.• Bake for 15 minutes.

- Remove the foil and weights. Reduce the oven temperature to 375°F and continue baking until the bottom looks dry and the edges are golden, 5 to 7 minutes more.
- Cool on a rack while you prepare the filling.

