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Pie Pastry

2 1/2 cups all-purpose flour

1/2 teaspoon salt

(2 sticks =) 16 tablespoons butter (very cold & cut up)

6 1/2 tablespoons ice water

Pie Pastry Prep:

In a food processor w/ knife blade attached, Blend flour & salt. Add butter & pulse until mixture resembles coarse crumbs.

Sprinkle in ice water 1 tablespoon at a time, pulsing after each addition, until dough begins to form.

Remove dough & knead a tiny bit until dough fully forms (about 10 seconds).

Shape dough into 2 balls. Flatten each into a disk, wrap each w/ plastic wrap and refrigerate 20-30 minutes.

(I use this pastry recipe for all of my pies)