



# Bread Machine & Baking Videos with Ellen Hoffman

Harriett's Perfect Pie Crust

1

**\*\*\*This recipe is for ONE SINGLE PIE CRUST. You need to double it if you are making a pie that needs a top crust. \*\*\***

Once you have the butter and ice water prepped and chilled, this process takes only about 2 minutes! Easy as Pie! 😊

## Ingredients

- 1  $\frac{1}{4}$  cups all-purpose flour (make sure to fluff the flour in the canister, then sprinkle it into the measuring cup from at least 5" above.) Sprinkle in too much then level off with a straight edge spatula.
- $\frac{1}{2}$  cup (1 stick) regular salted butter (cut up into small pieces and freeze on paper plate for at least 30 minutes.)
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{2}$  teaspoon sugar
- 4 tablespoons of ice water (fill small measuring cup with water and ice CUBES and put in fridge. Measure out 4 tablespoons from the measuring cup full of ice water)

## Directions:

30 minutes before making the crust, prepare the butter to put in freezer, and prepare the ice water and put in refrigerator.)

After 30 minutes, make the crust.

Put the flour, salt, and sugar in your food processor and pulse 3-4 times to combine.

Add the butter and pulse 3-4 times. Open the food processor and move the mixture around with a spatula. If there are any big chunks of butter, process a couple more times.

Stream in the ice water while pulsing, just until the pastry STARTS to come together. It will be more like a coarse meal.



## Bread Machine & Baking Videos with Ellen Hoffman

### Harriett's Perfect Pie Crust

2

Turn all of the dough onto wax paper, and press it together into a smooth, flattened disc. Close up the wax paper and wrap in plastic wrap or put in Ziploc baggie. Chill at least 30 minutes before rolling out. You can also freeze the dough at this point. I sometimes freeze this for several months.

When ready to roll chilled dough, let stand at room temperature to soften slightly. Roll on lightly floured surface until 1/8-inch thickness. You may need to add more flour under the dough so it doesn't stick. Transfer dough to pie plate and chill again for 30 minutes before baking. Don't stretch the dough while you put it in the pie plate. Let it fit loosely while you press it into the bottom and crimp the outer edges.

To bake an unfilled pie shell (Blind bake) heat oven to 375. Prick the bottom with a fork and cover with a round of parchment paper. Fill with two cups of pie weights or beans. Bake until pastry begins to color around the edges, 15-20 minutes. Remove parchment and weights, and continue to bake until the pastry dries out and turns a golden color, about 10 more minutes. Cool completely on a rack before filling.

You can double this recipe. You may need to pulse additional times after adding butter and water.