



SCRATCH PIE CRUST

INGREDIENTS

- For single-crust pie
- ½ cup (125 mL) butter (1 stick), cold
- 1¼ cup (300 mL) flour
- 1 tbsp (15 mL) sugar
- ½ tsp (2 mL) salt
- 2 tbsp (30 mL) ice water, or more if needed
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- For double-crust pie
- 1 cup (250 mL) butter (2 sticks), cold
- 2½ cups (625 mL) flour
- 2 tbsp (30 mL) sugar
- 1 tsp (5 mL) salt
- ¼ cup (50 mL) ice water, or more if needed

DIRECTIONS

1. Cut the butter into small cubes.
2. In a large mixing bowl, add the flour, sugar, and salt, and stir to combine.
3. Add the cubed butter to the flour and toss to coat. Cut the butter into the flour with a fork until the flour has turned a pale yellow and resembles a coarse crumble.
4. Add the water and gently combine with the Mix 'N Scraper® . The mixture should be just moist enough that it holds its shape when you squeeze it in your hand. Add more water, one tsp (5 mL) at a time, if needed.
5. Remove the dough from the mixing bowl and gently form it into a mound. If you're making a double crust, divide the mound in two. Cover the dough tightly with plastic wrap and place it in the refrigerator for at least 1 hour, or up to 2 days.
6. Remove one crust from the refrigerator and let it sit at room temperature for 10 minutes to soften slightly. Roll out the dough with the Tapered Rolling Pin to around $\frac{1}{8}$ " (4 mm) thickness.
7. Gently lay the dough out onto the Stone Pie Plate
8. If you're making a double crust, repeat steps 6–7.

Yield:

- servings of 12 single crust mini pies

Nutrients per serving:

U.S. Nutrients per Serving: Calories 240, Total Fat 16 g, Saturated Fat 10 g, Cholesterol 40 mg, Sodium 200 mg, Carbohydrate 22 g, Fiber 1, Sugars 2 g, Protein 3 g

Cook's Tips:

You can make this with the Flex + Food Processor. Just add the dry ingredients to the bowl and pulse the butter until you get a coarse crumble. Add the water and continue pulsing until the dough just holds its shape when squeezed.

Pie crust works best when everything is very cold. Don't take your butter out of the refrigerator until right before you're ready to make the recipe.