

homemade pie crust

MAKES A 9-INCH DOUBLE-CRUST PIE

RECIPE FROM: *The Farmhouse Chef*, Jamie DeMent

COOK TIME: 45 minutes

2½ cups all-purpose flour, plus more for surface

¼ teaspoon salt

1 cup unsalted butter, diced and chilled

¼ cup ice water

This recipe is for a basic flaky butter-based pie crust and is very versatile. It freezes well so make a big batch and store dough in the freezer to have on hand as needed.

COMBINE flour and salt in a high-power stand mixer or food processor.

ADD butter and process until the mixture resembles coarse crumbs.

DRIZZLE in ice water, a tablespoon at a time, and process until the mixture forms a ball.

FLOUR a work surface and roll dough out to fit a 9-inch pie pan.

TO USE IMMEDIATELY: transfer crust to a pie pan.

TO FREEZE OR REFRIGERATE: use pieces of parchment or wax paper to separate individual crusts. Place crusts in a sealed plastic bag or container if freezing. You can store them in the refrigerator for up to a week or in the freezer for months.