

This Old-Fashioned Pie Crust Recipe is the Only One You'll Ever Need

is the foundation of any great pie, and



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10 min

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INGREDIENTS

2 ½ cups all-purpose flour

1 teaspoon salt

1 cup unsalted butter, cold and cubed (or ½ cup butter, ½ shortening for extra flakiness)

6-8 tablespoons ice water

1 teaspoon sugar (optional, for sweet pies)

How to Make Grandmother's Pie Crust:

1. Mix the Dry Ingredients:

2. Cut in the Butter:

3. Add Ice Water:

4. Form the Dough and Chill:

5. Roll Out the Dough:

6. Use as Needed:

For a single-crust pie: Trim and flute the edges, then fill and bake as directed.

For a double-crust pie: Add the filling, roll out the second dough disk, and place it on top. Trim, crimp the edges, and cut small slits for steam to escape.

7. Bake as Needed:

My Best Tips for the Perfect Pie Crust:

Keep the butter cold - This ensures the flakiest crust. You can even freeze the butter before cutting it in.

Don't overwork the dough - Overmixing makes the crust tough instead of tender.

Chill before rolling - This makes the dough easier to handle and prevents shrinking.

Use a pie shield - If the edges brown too quickly, cover them with foil or a pie shield while baking.

What to Use This Pie Crust For:

Fruit pies - Apple, cherry, peach, blueberry, or mixed berry.

Custard pies - Pumpkin, pecan, or chocolate.

Savory pies - Chicken pot pie, quiche, or meat pies.

Hand pies - Mini turnovers or tarts.

FAQs:

DIRECTIONS

1. **Mix the Dry Ingredients:** In a large mixing bowl, whisk together the flour and salt (add sugar if making a sweet crust).
2. **Cut in the Butter:** Using a pastry cutter, two forks, or your hands, cut the cold butter into the flour until the mixture resembles coarse crumbs with pea-sized bits of butter.
3. **Add Ice Water:** Slowly drizzle in the ice water, one tablespoon at a time, mixing gently with a fork after each addition. Stop adding water when the dough holds together when pinched.
4. **Form the Dough and Chill:** Gather the dough into a ball, divide it in half, and shape each half into a flat disk. Wrap in plastic wrap and refrigerate for at least 30 minutes (or up to 2 days).
5. **Roll Out the Dough:** Lightly flour a clean surface and rolling pin. Roll out one dough disk into a 12-inch circle (for a 9-inch pie pan). Carefully transfer it to a pie dish.
6. **Use as Needed:** For a single-crust pie: Trim and flute the edges, then fill and bake as directed.
7. **For a double-crust pie:** Add the filling, roll out the second dough disk, and place it on top. Trim, crimp the edges, and cut small slits for steam to escape.
8. **Bake as Needed:** Follow your pie recipe's instructions for baking time and temperature.
9. **My Best Tips for the Perfect Pie Crust:** Keep the butter cold - This ensures the flakiest crust. You can even freeze the butter before cutting it in.
10. **Don't overwork the dough -** Overmixing makes the crust tough instead of tender.

11. Chill before rolling - This makes the dough easier to handle and prevents shrinking.
12. Use a pie shield - If the edges brown too quickly, cover them with foil or a pie shield while baking.
13. What to Use This Pie Crust For: This classic pie crust is perfect for:
14. Fruit pies - Apple, cherry, peach, blueberry, or mixed berry.
15. Custard pies - Pumpkin, pecan, or chocolate.
16. Savory pies - Chicken pot pie, quiche, or meat pies.
17. Hand pies - Mini turnovers or tarts.
18. FAQs: Can I make this pie crust ahead of time?Yes! Wrap the dough tightly and refrigerate for up to 2 days or freeze for up to 3 months. Thaw in the fridge before rolling out.
19. Why is my dough too dry or crumbly?Add a little more ice water, one teaspoon at a time, until the dough holds together.
20. How do I prevent a soggy bottom crust?For fruit pies, pre-bake the crust (blind baking) for 10-15 minutes before adding the filling. You can also brush the crust with egg wash or melted butter before adding the filling to create a moisture barrier.
21. This : Grandmother's Classic Pie Crust is a foolproof recipe that delivers flaky, buttery perfection every time. Whether you're making a sweet fruit pie or a hearty pot pie, this homemade crust will elevate any recipe and impress your guests.
22. Give it a try and let me know how it turns out!

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