

## PIE CRUST

### Ingredients:

- 2 1/2 cup flour
- 1/2 tablespoon sugar
- 1/2 teaspoon sea salt
- 2 sticks *cold* butter
- 7 tablespoons ice water



### Instructions:

- (1) Place flour, sugar, and salt into a food processor and pulse a few times to mix.
- (2) Cut butter sticks into about 1/4 inch pieces. Add these to the food processor as well and pulse until coarse crumbs form with some pea-sized pieces.
- (3) Add the water and pulse just until moist clumps or small balls form. Press a piece of dough between your fingers; if it sticks, it's done. **Don't overmix**
- (4) Take mixture out, separate into 2 chunks, and flatten to form two discs. Use one for crust, and one for lattice.