



## Super Flaky Pie Crust

2 ½ C	All Purpose Flour
1 t	Salt
1 T	Sugar
1C	2 sticks cold butter (cut into chunks)
1/4c	Ice Water

Recipe will make 2 pie crusts. Mix dry ingredients lightly with a fork to combine. Cut butter in using pastry cutter until mix looks a bit like large crumbs and start to stick together. Add a small amount of ice water. With hands, start to mix until dough just begins to come together...adding a little bit of water each time until you can form into a ball. Divide into 2 equal parts. On a lightly floured board, roll from the center out, turning as needed, until the dough will just fit over pie pan. Transfer to pie pan. You can trim the edges but I usually fold them over and crimp around the edges. Does not have to be perfect...it's homemade. Prick the bottom of the pie crust with a fork.

You may refrigerate or freeze unused dough – refrigerate for up to 1 week. Freeze for up to 2 weeks. Trick: 1 roll out extra crusts into metal tins. 2 pie crusts, with pans will fit into a gallon zip lock. Place a piece of parchment in between to keep from sticking.