

Pie dough

Ingredients

- 2 1/2 cups flour (12.5 Oz)
- 2 tbsp sugar
- 1 tsp salt
- 1.25 cups butter (10 oz) cut into small chunks. Do not freezer chill.
- 6 tbsp cold water

Directions

- combine 2/3rd of the flour and all the butter in the mixer bowl and mix until the flour and butter starts forming small chunks
- sprinkle remaining flour overtop and mix until incorporated
- sprinkle water in and fold until a ball forms
- divide in half. Cover tightly in plastic and chill for at least two hours
- roll flat one by one.

Revision #1

Created Sat, Nov 13, 2021 9:55 PM by [Barbara](#)

Updated Wed, Jul 12, 2023 10:36 PM by [Barbara](#)