



All-Butter Pie Crust

By Melissa Clark | **YIELD** One 9-inch single pie crust | **TIME** 15 minutes, plus chilling

INGREDIENTS

1 ¼ cups all-purpose flour (150 grams)
¼ teaspoon fine sea salt
10 tablespoons unsalted butter, cold and cut into cubes
2 to 4 tablespoons ice water, as needed

PREPARATION

Step 1

In a food processor, pulse together the flour and salt. Add butter and pulse until the mixture forms lima bean-size pieces. Slowly add ice water, 1 tablespoon at a time, and pulse until the dough just comes together. It should be moist, but not wet.

Step 2

Turn dough out onto a lightly floured surface and gather into a ball. Flatten into a disk with the heel of your hand. Cover tightly with plastic wrap and refrigerate for at least 1 hour and up to 2 days.

Tips

For the best results, use a high-fat, European-style unsalted butter like Plugra.

You can experiment with textures and flavors by substituting 3 to 4 tablespoons shortening, lard, beef suet, duck fat or an unsweetened nut butter, such as hazelnut butter, almond butter or mixed nut butter, for 3 to 4 tablespoons regular butter. All should be well chilled before using.

Or make a crispy cheddar crust, which pairs nicely with apple pie or savory pie fillings: Pulse together 1 ¼ cups flour with ¾ teaspoon salt. Add ¾ cup grated sharp cheddar; pulse until mixture forms coarse crumbs. Add 8 tablespoons chilled, cubed butter and proceed according to the directions above.

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.