



Pate Brisee Pie Crust

Ingredients

- 2 1/2 cups all-purpose flour
- 1 teaspoon granulated sugar
- 1/2 teaspoon fine sea salt or kosher salt
- 1 cup unsalted butter, cut into small pieces
- 1/4 cup ice cold water

Directions

Use a food processor to combine flour, sugar and salt.

Add butter and pulse until a coarse mix forms.

Add ice water a little at a time to running food processor until just combined. Do not add too much water or dough will become too sticky.

Divide into 2 balls.

Roll out each ball between two pieces of waxed paper to fit pie pan.

Refrigerate for at least 1 hour.

If not using immediately, wrap in plastic and store in the freezer for up to 1 month.

Prep Time

- Prep: 20 min
- Makes 1 Double Crust or 2 Single Crusts