

≡PERFECT≡ Pie Dough

SINGLE CRUST (*bottom*)

1 1/2 cups flour
1 1/2 teaspoon sugar
1/2 teaspoon salt
1/2 cup (1 *stick*) cold unsalted butter
1/4 cup ice water

DOUBLE CRUST (*top + bottom*)

2 3/4 cups flour
1 tablespoon sugar
1 teaspoon salt
1 cup (2 *sticks*) cold unsalted butter
About 1/2 cup ice water (*slightly less*)



In a large bowl combine flour, sugar and salt. Cut cold butter into small pieces and add to dry ingredients. Using a pastry blender, push through the butter pieces while slightly rotating to cut into the dry mixture. Occasionally clear the sides of the blender, and repeat until mixture is well combined and resembles large crumbs.

Add the cold water and blend together until dough can hold itself together. Use hands to firmly combine and form into a flat disk (two disks for double crust). If sticky, add more flour 1 TBS at a time. If dry and crumbly, add more water 1 teaspoon at a time. Sprinkle disks with flour and cover in plastic wrap. Chill in refrigerator for at least 30 minutes.

On a well-floured surface, roll out one chilled disk to form a thin 14-inch circle. Transfer to line the pie pan and evenly trim excess dough to a 1-inch overhang around the pan. Roll the overhang crust under itself to create a higher, sturdy edge. With one hand on the inside of the pan, and one hand on the outside, use your index fingers and thumbs to continuously form a V or U shape around the circumference of the pie shell.

Fill pie with your favorite filling, bake and enjoy!

Recipe: Sinclair & Moore • Design and Calligraphy: la Happy